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see page 63

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★ FALL 2015 ISSUE

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Taste of Home

RECIPES PICTURED (*clockwise, left to right*)**:** Tuscan Sausage & Bean Dip, Mediterranean Cobb Salad, Slow-Roasted Chicken with Vegetables, Makeover Creamy Mac & Cheese, Juicy Raspberry Pie

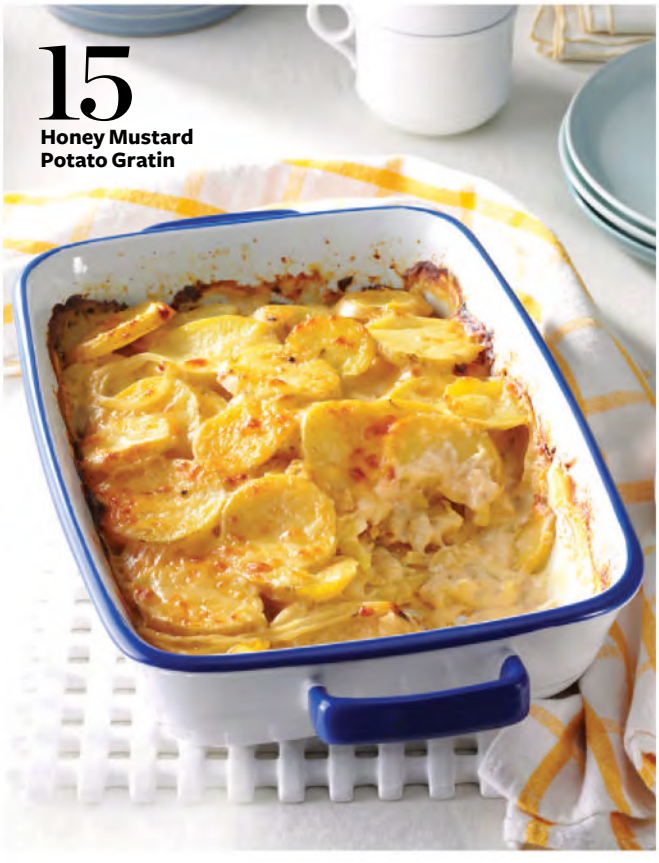
Taste of Home Cooking School

Enjoy this special live event filled with food and fun!

Your Guide to the Show



41 Melting Snowmen



15 Honey Mustard Potato Gratin



Vanilla Citrus Cider **56**

5 Demonstration Recipes
WELCOME! Our Culinary Specialists can't wait to share these special show-worthy recipes and their top-secret tips.

19 Sponsor Recipes
YOUR FAVORITE BRANDS get in on the fun, too, with easy-to-make recipes to win over hearts and tummies at home.

38 Simple & Delicious
WE'RE GIVING YOU A SNEAK PEEK into our new grab-and-go format. Chock-full of fresh and fast recipes for busy cooks, it's better than ever.

40 Holidays & Celebrations
FROM NEW YEAR'S DAY TO CHRISTMAS EVE, make the best of these holidays and every one in between with this collection of more than 450 party-perfect recipes.

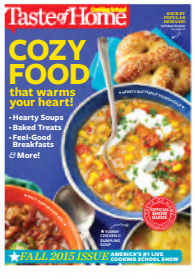
46 *Taste of Home*'s Tips & Tricks
FALL INTO AUTUMN with pumpkin recipes, find success with easy overnight dough, and wow them at breakfast with a cinnamon roll wreath.

52 *Taste of Home*'s Tex-Mex Night
A READER SHARES A TRIO OF RECIPES fit for a fiesta—creamy enchiladas, zesty corn and a pork chili that's to die for. Olé!

55 Holiday Apps, Sides & Desserts
GIVE THE GIFT of good food this holiday season. Featuring 150-plus recipes for special occasions, this special issue has you covered. Take a look!

66 Contest & Coupons
ENTER THE COOKING SCHOOL'S NEWEST CONTEST and you could win big! Plus, money-saving clip-outs from our sponsors (so you win either way).

ON OUR COVER



More soup, please.
Ladles up, ladies and gentlemen! It's soup season. We're giving you three soul-warming kinds to try, plus an oh-so-soft pretzel that folks can't seem to get enough of. **See page 62 for recipes**.

From the Cooking School
Erin Puariea
General Manager

Make Every Day Worth Celebrating!



Erin Puariea
General Manager
Taste of Home Cooking School

I have my go-tos. I bet you do, too. You know, those dependable dishes and meals you can pull off any day of the week with confidence and ease.

It's the same story when company visits. I tend to serve the same things over and over. I try to keep it fresh and seasonal, but the busier my schedule becomes, the more my menu plans seem to repeat themselves. Comments like "oh, this again?" and "can we try something new?" have been finding their way into family mealtime chatter. They hover over our heads like cartoon clouds.

Luckily for me, my family and my guests, I recently discovered *Taste of Home Holidays & Celebrations.* This book features more than 450 recipes that make any day worth celebrating, no matter the season. It's my latest source of inspiration.

From formal holiday gatherings to casual game nights, *Taste of Home Holidays & Celebrations* has a solution for every get-together! Divided into four sections (one for each season of the year), this colorful collection offers ideas for unforgettable parties, dinners, buffets and more. *Holidays & Celebrations* helps to create incredible memories that last a lifetime.

When you attend one of our LIVE events, we hope to give you even more ideas! The Taste of Home Cooking School is a one-of-a-kind experience; we share fun, tasty tips and exciting recipes. Not only do we bring the world's largest food and entertaining magazine to life, we connect readers and home cooks with one another.

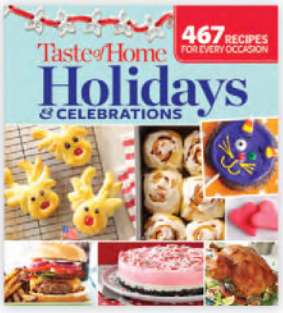
We're going to take you on a culinary excursion that includes everything from appetizers and side dishes to entrees and desserts. We'll also be sharing:

- **TIME-SAVING** kitchen secrets
- **A FREE** one-year digital subscription to ***Taste of Home, The Family Handyman*** or ***Reader's Digest***
- **AND MORE!**

As always, none of this would be possible without you. Thank you for making *Taste of Home* your most trusted resource for recipes and for attending a Taste of Home Cooking School LIVE event. We are thrilled that you have joined us.

Now let's get cooking!

HOLIDAYS & CELEBRATIONS



See what the rave reviews are about! Enjoy a preview of this special issue on page 40!

LET'S GET COOKING

Welcome! Presenting your ticket to good fun, good food and good friends. Admit one, please.

Sit back and enjoy the show as our Culinary Specialists take the stage to serve up their best tips and tricks, along with recipes from the brands you love and trust.

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honey
One ingredient. The way nature intended.

FARM FRESH EGG-LAND'S BEST

TASTE OF HOME 1 COOKING SCHOOL

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Almond Chicken & Strawberry-Balsamic Sauce

Crispy chicken with a sweet-tart sauce is served alongside wilted spinach for this special meal. I created the recipe many years ago for a contest, and it won the grand prize! It's easy to make and comes off as very elegant.

—VIRGINIA ANTHONY JACKSONVILLE, FL

PREP: 20 MIN. • **COOK:** 20 MIN.
MAKES: 4 SERVINGS

- **½ cup panko (Japanese) bread crumbs**
- **⅓ cup unblanched almonds, coarsely ground**
- **½ tsp. salt**
- **¼ tsp. pepper**
- **4 boneless skinless chicken breast halves (4 oz. each)**
- **3 tsp. canola oil, divided**
- **¼ cup chopped shallots**
- **⅓ cup reduced-sodium chicken broth**
- **⅓ cup strawberry preserves**
- **3 Tbsp. balsamic vinegar**
- **1 Tbsp. minced fresh rosemary or 1 tsp. dried rosemary, crushed**
- **1 pkg. (9 oz.) fresh baby spinach**

1. In a large resealable plastic bag, combine the bread crumbs, almonds, salt and pepper. Add chicken, one piece at a time, and shake to coat.

2. In an American Kitchen® 12-in. non-stick frying pan, cook chicken in 2 tsp. oil over medium heat for 4-5 minutes on each side or until juices run clear. Remove and keep warm.

3. In the same pan, cook shallots in remaining oil until tender. Stir in the broth, preserves, vinegar and rosemary. Bring to a boil. Reduce the heat; simmer for 5-6 minutes or until thickened.

4. Meanwhile, in an American Kitchen® 3-qt. saucepan, bring ½ in. of water to a boil. Add spinach; cover and simmer for 3-5 minutes or until wilted. Drain; serve with chicken and sauce.

PER SERVING *349 cal., 13 g fat (2 g sat. fat), 63 mg chol., 476 mg sodium, 31 g carb., 3 g fiber, 29 g pro.*



This recipe can also be made with Jones Dairy Farm All Natural Breakfast Sausage Links or Patties!

Sausage Brunch Braid

I created this sausage-stuffed bread when I needed something special to bring to a party. The versatile braid can be served at breakfast or as an appetizer or entree.

—AMELIA MEAUX CROWLEY, LA

PREP: 30 MIN. • **BAKE:** 20 MIN.
MAKES: 8 SERVINGS

- **1 pkg. (12 oz.) Jones Dairy Farm All Natural Pork Breakfast Sausage Roll**
- **1 small onion, chopped**
- **¼ cup chopped celery**
- **¼ cup chopped green pepper**
- **1 garlic clove, minced**
- **3 oz. cream cheese, cubed**
- **1 green onion, chopped**
- **2 Tbsp. minced fresh parsley**
- **1 tube (8 oz.) refrigerated crescent rolls**
- **1 large egg, lightly beaten**

1. Preheat oven to 350°. In a large skillet, cook the first five ingredients over medium heat for 6-8 minutes or until sausage is no longer pink and vegetables are tender. Break up sausage into crumbles; drain. Add cream cheese, green onion and parsley; cook and stir over low heat until cheese is melted.

2. Unroll crescent dough onto a greased baking sheet. Roll into a 12x10-in. rectangle, pressing the perforations to seal. Spoon sausage mixture lengthwise down center third of rectangle. On each long side, cut ¾-in.-wide strips 3 in. into the center. Starting at one end, fold alternating strips at an angle across filling; seal ends. Brush with egg.

3. Bake 20-25 minutes or until golden brown. Refrigerate leftovers.

PER SERVING *249 cal., 18 g fat (7 g sat. fat), 50 mg chol., 449 mg sodium, 14 g carb., trace fiber, 7 g pro.*

Raspberry Almond Tart

This delicious dessert is a longtime family tradition for the holidays. It's one of my sister's favorites, and she's a professional pastry chef.

—DANA PRATT DE LAND, IL

PREP: 25 MIN. + CHILLING
BAKE: 50 MIN. + COOLING
MAKES: 10-12 SERVINGS

- **1⅓ cups all-purpose flour**
- **1 tsp. baking powder**
- **1 cup sugar, divided**
- **1 cup cold butter, divided**
- **3 large eggs**
- **½ cup raspberry jam, divided**
- **1 cup ground almonds**
- **½ tsp. almond extract**
- **½ cup confectioners' sugar**
- **2 to 2½ tsp. lemon juice**

1. In a small bowl, combine the flour, baking powder and ⅓ cup sugar; cut in ½ cup butter until crumbly. Beat 1 egg; add to flour mixture, tossing with a fork until dry ingredients are moistened. Press dough evenly onto bottom and up the sides of a 9-in. tart pan with removable bottom. Spread ¼ cup of jam over dough. Cover with a plastic wrap and refrigerate.

2. Meanwhile, cream remaining butter and sugar until light and fluffy; stir in almonds and extract. Add remaining eggs, one at a time, beating well after each addition; spoon filling over jam. Place tart pan on a baking sheet.

3. Bake at 350° for 50-55 minutes or until set. Cool in pan on a wire rack. Carefully remove sides from pan. Spread remaining jam on top. Combine confectioners' sugar and lemon juice; drizzle over the top.

PER SERVING *367 cal., 21 g fat (10 g sat. fat), 94 mg chol., 204 mg sodium, 43 g carb., 1 g fiber, 5 g pro.*

A perfect dessert for the holidays! Bake and freeze this tart ahead of time so you have more time to spend with guests.





Grilled Cheese & Tomato Soup Bake

This casserole brings together two classic comfort foods—grilled cheese sandwiches and tomato soup, no dipping required. Even my picky-eater husband devours it.

—MORGAN SEGER ANSONIA, OH

PREP: 25 MIN. • **BAKE:** 25 MIN. + STANDING
MAKES: 6 SERVINGS

- **3 oz. reduced-fat cream cheese**
- **1½ tsp. dried basil, divided**
- **12 slices Italian, sourdough or rye bread (½-in. thick)**
- **6 slices part-skim mozzarella cheese**
- **6 Tbsp. butter, softened**
- **½ cup tomato paste**
- **1 garlic clove, minced**
- **¼ tsp. salt**
- **¼ tsp. pepper**
- **1¾ cups 2% milk**
- **2 large eggs**
- **1 cup (4 oz.) shredded Italian cheese blend or part-skim mozzarella cheese**

1. Preheat oven to 350°. In a small bowl, mix cream cheese and 1 tsp. basil until blended; spread onto six bread slices. Top with mozzarella cheese and remaining bread. Spread outsides of sandwiches with butter. Arrange in a greased 13x9-in. baking dish.

2. In a small saucepan, combine the tomato paste, garlic, salt, pepper and remaining basil; cook and stir over medium heat 1 minute. Gradually whisk in milk; bring to a boil. Reduce heat; simmer, uncovered, 4-5 minutes or until thickened, stirring frequently. Remove from heat.

3. Whisk the eggs in a large bowl; gradually whisk in a third of the milk mixture. Stir in the remaining milk mixture; pour over the sandwiches. Sprinkle with Italian cheese blend.

4. Bake, uncovered, 25-30 minutes or until golden brown and cheese is melted. Let stand 10 minutes before serving.

PER SERVING *485 cal., 29 g fat (17 g sat. fat), 137 mg chol., 918 mg sodium, 33 g carb., 2 g fiber, 23 g pro.*



MEET CULINARY SPECIALIST...

Dana Elliott *Indianapolis, Indiana*
TasteofHome.com/DanaElliott

It's comfort food season. What dish warms you up? Soup. It is a go-to in my house and never goes to waste. I make a huge pot of soup when I have to feed a crowd. Any leftovers make a great lunch the day or two after, or I just freeze the rest for another dinner down the road. One of the best things about soup is that you can usually throw a great one together with staples from your pantry or leftovers in your fridge. Get creative!



Grill sandwiches before placing in dish for added crispness!

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Buffalo Macaroni and Cheese Bites

I make a great vegetarian Buffalo-style appetizer. Macaroni and cheese get heated up with hot sauce, then breaded and baked. These tasty nibbles are served with blue cheese dressing.

—ANN DONNAY MILTON, MA

PREP: 45 MIN. + CHILLING • **BAKE:** 15 MIN.
MAKES: 2 DOZEN

- **1 pkg. (7¼ oz.) macaroni and cheese dinner mix**
- **6 cups water**
- **2 Tbsp. 2% milk**
- **1 Tbsp. butter**
- **¼ cup Louisiana-style hot sauce**
- **1 cup all-purpose flour**
- **1 large egg, beaten**
- **1 can (6 oz.) french-fried onions, crushed**
- **Blue cheese salad dressing**

1. Set the cheese packet from macaroni dinner mix aside. In a large saucepan, bring water to a boil. Add the macaroni; cook for 8-10 minutes or until tender. Drain. Stir in the contents of the cheese packet, milk and butter.

2. Press 2 tablespoonfuls into greased miniature muffin cups. Cover and refrigerate for 3 hours or overnight.

3. Place the hot sauce, flour, egg and onions in separate shallow bowls. Remove macaroni bites from cups. Dip in the hot sauce and flour, then coat with the egg and onions. Place 2 in. apart on a lightly greased baking sheet.

4. Bake at 400° for 12-15 minutes or until golden brown. Serve with dressing.

PER SERVING *104 cal., 5 g fat (2 g sat. fat), 11 mg chol., 141 mg sodium, 13 g carb., trace fiber, 2 g pro.*

Substitute panko (Japanese) bread crumbs or crushed corn flakes for the french-fried onions if you prefer.





MEET CULINARY SPECIALIST...

ERIC VILLEGAS *Lansing, Michigan*
TasteofHome.com/EricVillegas

What's your favorite dish to bring to a party? If I don't bring my hand-cut potato chips with smoked tomato ketchup, I simply can't go! I find the largest russet potatoes and cut them ever so thin lengthwise so the chips are huge. Deep-fried in local canola oil and showered with fine kosher salt, black pepper and fresh chopped herbs, it's a perfect appetizer.

Make-Ahead Breakfast Burritos

Burritos for breakfast? Why not? These zesty little handfuls will wake up your taste buds and start your day with a smile. And you can make and freeze them ahead, then just pop them into the microwave for a quick meal.

—LINDA WELLS ST. MARY'S, GA

START TO FINISH: 30 MIN.
MAKES: 12 BURRITOS

- **1 lb. bulk pork sausage**
- **1½ cups frozen cubed hash brown potatoes**
- **¼ cup diced onion**
- **¼ cup diced green or red pepper**
- **4 large Eggland's Best eggs, lightly beaten**
- **12 flour tortillas (8 in.), warmed**
- **½ cup shredded cheddar cheese**
- **Picante sauce and sour cream, optional**

1. In a large skillet, cook sausage over medium heat until no longer pink; drain. Add the potatoes, onion and pepper; cook and stir for 6-8 minutes or until tender. Add eggs; cook and stir until set.

2. Spoon filling off center on each tortilla. Sprinkle with cheese. Fold sides and ends over filling and roll up. Serve with picante sauce and sour cream if desired.

FREEZE OPTION *To freeze, wrap each burrito in waxed paper and foil. Freeze for up to one month. To reheat, remove foil and waxed paper. Place burrito on a microwave-safe plate. Microwave on high for 2-2 ¼ minutes or until a thermometer reads 165°, turning over burrito once. Let stand for 20 seconds.*

NOTE *This recipe was tested in a 1,100-watt microwave.*

FARM FRESH
EGG-LAND'S BEST

"For my husband to ask for more, especially when it isn't something like oatmeal or eggs and bacon, it has to be good."

—GOLLIWOG
VIA TASTEOFHOME.COM

Chocolate Crunch Brownies

The first time I took these brownies to work, I knew I'd better start making copies of the recipe, because they disappeared fast! My husband and kids gobble them up quickly, too.

—PAT MUELLER MITCHELL, SD

PREP: 30 MIN. • **BAKE:** 25 MIN. + CHILLING
MAKES: 3 DOZEN

- **1 cup butter, softened**
- **2 cups sugar**
- **4 large eggs**
- **2 tsp. vanilla extract**
- **1½ cups all-purpose flour**
- **½ cup baking cocoa**
- **½ tsp. salt**
- **1 jar (7 oz.) marshmallow creme**
- **1 cup creamy peanut butter**
- **2 cups (12 oz.) semisweet chocolate chips**
- **3 cups crisp rice cereal**

1. In a large bowl, cream the butter and sugar until light and fluffy. Beat in the eggs and vanilla. Combine the flour, cocoa and salt; gradually add to the creamed mixture until blended.

2. Spread into a greased 13x9-in. baking pan. Bake brownies at 350° for 24-28 minutes or until toothpick inserted near the center comes out clean (do not overbake). Cool in pan on a wire rack. Spread marshmallow creme over cooled brownies.

3. In a small saucepan, melt peanut butter and chocolate chips over low heat, stirring constantly until smooth. Remove from the heat; stir in cereal. Spread over top.

4. Refrigerate brownies until set. Cut into bars.

PER SERVING *225 cal., 12 g fat (6 g sat. fat), 37 mg chol., 151 mg sodium, 28 g carb., 1 g fiber, 4 g pro.*

Switch up the flavor in these luscious bars by substituting a cup of butterscotch chips for 1 cup of semisweet chocolate chips.





Loaded Pulled Pork Cups

Potato nests are simple to make and surprisingly handy for pulled pork with cheese and other toppings. Make, bake and collect the compliments.

—MELISSA SPERKA GREENSBORO, NC

PREP: 40 MIN. • **BAKE:** 25 MIN.
MAKES: 1½ DOZEN

- **1 pkg. (20 oz.) refrigerated shredded hash brown potatoes**
- **¾ cup shredded Parmesan cheese**
- **2 large egg whites, beaten**
- **1 tsp. garlic salt**
- **½ tsp. onion powder**
- **¼ tsp. pepper**
- **1 carton (16 oz.) refrigerated fully cooked barbecued pulled pork**
- **1 cup (4 oz.) shredded Colby-Monterey Jack cheese**
- **½ cup sour cream**
- **5 bacon strips, cooked and crumbled**
- **Minced chives**

1. Preheat oven to 450°. In a large bowl, mix hash browns, Parmesan cheese, egg whites and seasonings until blended. Divide potatoes among 18 well-greased muffin cups; press onto bottoms and up sides to form cups.
2. Bake 22-25 minutes or until edges are dark golden brown. Carefully run a knife around sides of each cup. Cool 5 minutes before removing from pans to a serving platter. Meanwhile, heat the pulled pork according to the package directions.
3. Sprinkle cheese into cups. Top with pork, sour cream and bacon; sprinkle with chives. Serve warm.

Make hash brown cups ahead of time for a great tailgating recipe!



Make-Ahead Hearty Six-Layer Salad

This salad is an all-time favorite. I reach for the recipe whenever I need a dish to pass. It's easy to make, can be assembled ahead of time, and looks great.

—**NOREEN MEYER** MADISON, WI

PREP: 20 MIN. + CHILLING
MAKES: 12 SERVINGS

- **1½ cups uncooked small pasta shells**
- **1 Tbsp. vegetable oil**
- **3 cups shredded lettuce**
- **3 large hard-cooked eggs, sliced**
- **¼ tsp. salt**
- **⅛ tsp. pepper**
- **2 cups shredded cooked chicken breast**
- **1 pkg. (10 oz.) frozen peas, thawed**

DRESSING

- **1 cup mayonnaise**
- **¼ cup sour cream**
- **2 green onions, chopped**
- **2 tsp. Dijon mustard**

TOPPINGS

- **1 cup (4 oz.) shredded Colby or Monterey Jack cheese**
- **2 Tbsp. minced fresh parsley**

1. Cook pasta according to package directions; drain and rinse with cold water. Drizzle with oil and toss to coat.

2. Place the lettuce in a 2½-qt. glass serving bowl; top with pasta and eggs. Sprinkle with salt and pepper. Layer with chicken and peas. In a small bowl, mix dressing ingredients until blended; spread over top. Refrigerate, covered, for several hours or overnight.

3. Just before serving, sprinkle with cheese and parsley.

> "Made it just like the recipe, except that I added finely diced celery and a pinch of celery seed, since I don't like onions."
>
> **—VAL634**
> **VIA TASTEOFHOME.COM**

Honey Mustard Potato Gratin

—NATIONAL HONEY BOARD FIRESTONE, CO

COOK TIME: 1 HOUR 15 MIN.

- **1½ cups half-and-half cream**
- **½ cup Honey-Thyme Mustard**
- **1 Tbsp. cornstarch**
- **¾ tsp. salt**
- **¼ tsp. pepper**
- **6 Yukon gold potatoes (about 1.5-2 lbs.), unpeeled, cut into ⅛-in.-thick slices**
- **1 medium onion, thinly sliced**
- **½ cup Swiss cheese or Gruyere cheese, grated**

HONEY THYME MUSTARD

- **⅓ cup Dijon mustard**
- **3 Tbsp. honey**
- **¼ tsp. crushed dried thyme**

1. In large saucepan, combine the half-and-half, Honey Thyme Mustard, cornstarch, salt and pepper; mix until well blended and cornstarch is dissolved. Stir in potatoes and onion; bring to a boil over medium heat, stirring frequently to coat potatoes.

2. Pour mixture into well-greased 2-qt. shallow baking dish. Sprinkle top with grated cheese. Cover and bake at 375° for 1 hour. Uncover and bake for an additional 15 minutes or until the potatoes are tender when pierced with a knife.

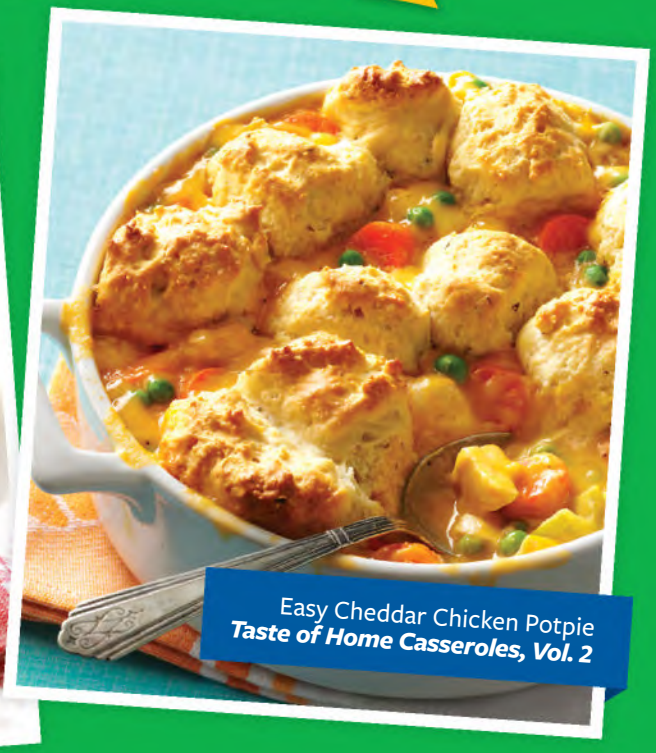
HONEY THYME MUSTARD *In a small bowl, whisk together Dijon mustard, honey and crushed dried thyme until well blended. Transfer mixture to airtight container and refrigerate until ready to use.*



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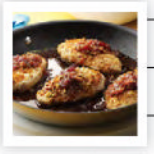
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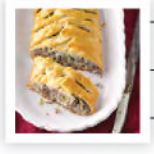
As you enjoy the show, feel free to **use this space to take additional notes** on the fun, helpful things you've learned!



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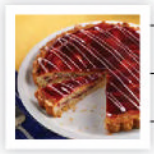
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DECADENT BROCCOLI SOUFFLE
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Florentine Frittata for Two
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Sausage, Egg and Cheddar Farmer's Breakfast

Sausage, Egg and Cheddar Farmer's Breakfast

We eat a late breakfast when we're camping, so this hearty combination of sausage, hash browns and eggs is just right.

—BONNIE ROBERTS NEWAYGO, MI

START TO FINISH: 30 MIN.
MAKES: 4 SERVINGS

- **6 large Eggland's Best eggs**
- **⅓ cup 2% milk**
- **½ tsp. dried parsley flakes**
- **¼ tsp. salt**
- **6 oz. bulk pork sausage**
- **1½ cups frozen cubed hash brown potatoes, thawed**
- **¼ cup chopped onion**
- **1 cup (4 oz.) shredded cheddar cheese**

1. Whisk the eggs, milk, parsley and salt; set aside. In a large skillet, cook sausage over medium heat until no longer pink; remove and drain. In the same skillet, cook potatoes and onion for 5-7 minutes or until tender. Return sausage to the pan.
2. Add egg mixture; cook and stir until almost set. Sprinkle with cheese. Cover and cook for about 1-2 minutes or until cheese is melted.

PER SERVING *330 cal., 24 g fat (11 g sat. fat), 364 mg chol., 612 mg sodium, 9 g carb., 1 g fiber, 20 g pro.*

Florentine Frittata for Two

This easy recipe makes a delicious breakfast or weeknight dinner using on-hand ingredients. For a heartier dish, add leftover chicken or shrimp.

—ANGELA BUCHANAN LONGMONT, CO

START TO FINISH: 25 MIN.
MAKES: 2 SERVINGS

- **3 large Eggland's Best eggs**
- **3 large Eggland's Best egg whites**
- **2 Tbsp. 2% milk**
- **2 Tbsp. chopped pitted Greek olives**
- **¼ tsp. salt**
- **¼ tsp. pepper**
- **¼ cup oil-packed sun-dried tomatoes**
- **½ tsp. dried basil**
- **¼ tsp. dried rosemary, crushed**
- **3 cups fresh baby spinach, coarsely chopped**
- **½ cup crumbled feta cheese**

1. In a small bowl, whisk the first six ingredients; set aside. Arrange the tomatoes in an 8-in. ovenproof skillet; sprinkle with the basil and the rosemary. Heat the skillet over medium heat. Pour egg mixture into the pan; top with spinach. Cover and cook for 3-5 minutes or until eggs begin to set.
2. Uncover skillet; sprinkle with cheese. Broil 3-4 in. from the heat for 3-5 minutes or until eggs are completely set. Let stand for 5 minutes before serving.

PER SERVING *277 cal., 17 g fat (6 g sat. fat), 333 mg chol., 972 mg sodium, 9 g carb., 3 g fiber, 23 g pro.*

Pancetta Brioche Dressing

I crave this creamy and crunchy stuffing every year. And I suspect my guests do, too. It's usually gone before the turkey!

—JAMIE BROWN-MILLER NAPA, CA

PREP: 15 MIN. • **BAKE:** 25 MIN.
MAKES: 12 CUPS (¾ CUP EACH)

- **16 cups cubed Brioche bread (about 1¾ lbs.)**
- **2 cups diced red onions**
- **¼ tsp. kosher salt**
- **⅛ tsp. pepper**
- **2 Tbsp. olive oil**
- **2 cups chopped radicchio**
- **1½ cups chicken broth**
- **5 oz. pancetta, diced**
- **2 large Eggland's Best eggs, lightly beaten**
- **2 Tbsp. minced fresh rosemary**
- **¼ cup crumbled Roquefort or blue cheese**

1. Spread bread cubes on a baking sheet. Bake at 400° for 6-8 minutes or until dried (do not brown); set aside.
2. Meanwhile, in a large skillet, cook the onions, salt and pepper in oil over medium-high heat until onions begin to brown. Stir in radicchio; remove from the heat.
3. In a large bowl, combine the bread cubes, radicchio mixture, chicken broth, pancetta, eggs and rosemary; gently toss. Transfer to a greased 13x9-in. baking dish. Sprinkle with cheese. Bake dressing, uncovered, at 400° for 25-30 minutes or until golden brown.


Pancetta Brioche Dressing

Decadent Broccoli Souffle

—ELAINE LUTHER HOMOSASSA, FL

PREP: 20 MIN.
BAKE: 35 MIN. + STANDING
MAKES: 10 SERVINGS

- **3 large Eggland's Best eggs**
- **4 Tbsp. butter, divided**
- **2 bunches broccoli**
- **2 Tbsp. all-purpose flour**
- **¼ tsp. salt**
- **¼ tsp. pepper**
- **1½ cups 2% milk**
- **2 cups (8 oz.) shredded cheddar cheese, divided**
- **1 tsp. Dijon mustard**
- **2 Tbsp. dry bread crumbs**

1. Separate eggs; let stand at room temperature for 30 minutes. Grease a 2½-qt. souffle dish with 1 Tbsp. butter; set aside.

2. Cut broccoli into florets; peel and chop stems. Place broccoli in a steamer basket; place in a Dutch oven over 1 in. of water. Bring to a boil; cover and steam 4-6 minutes or until crisp-tender.

3. In a large saucepan, melt the remaining butter. Stir in flour, salt and pepper until smooth. Gradually add milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Add 1½ cups cheese and mustard; stir until cheese is melted.

4. Remove from the heat. Stir a small amount of hot mixture into egg yolks; return all to pan, stirring constantly. Stir in broccoli. Allow to cool slightly.

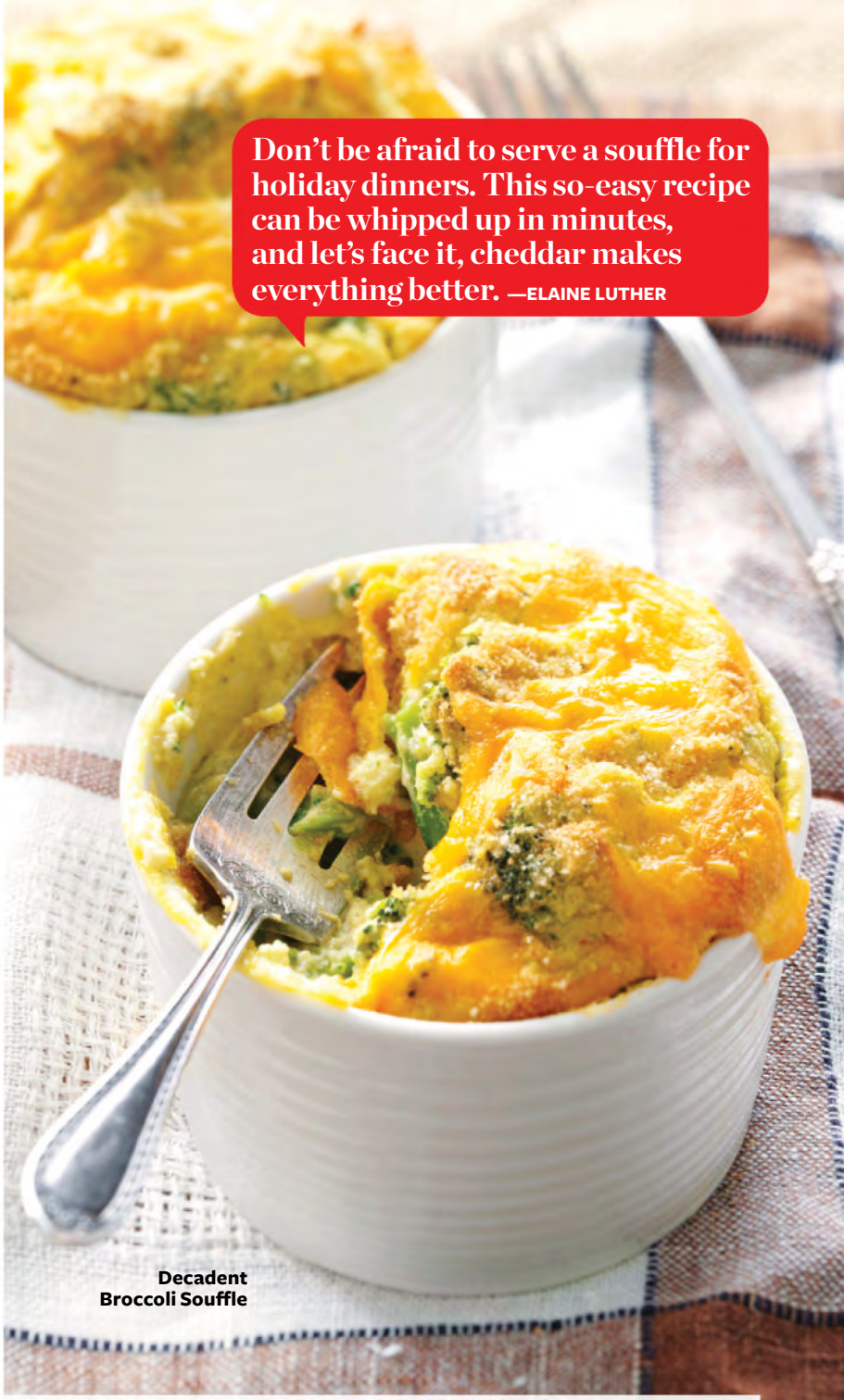
5. In a large bowl, beat egg whites until stiff peaks form. With a spatula, stir a fourth of the egg whites into the broccoli mixture until no white streaks remain. Fold in remaining egg whites until combined. Transfer to prepared dish. Sprinkle with the remaining cheese and bread crumbs.

6. Bake at 350° for 35-40 minutes or until the top is puffed and center appears set. Let stand for 15 minutes before serving.

PER SERVING *205 cal., 14 g fat (9 g sat. fat), 102 mg chol., 321 mg sodium, 11 g carb., 4 g fiber, 12 g pro.*

NOTE *To bake in 10-oz. ramekins, divide among six greased ramekins. Bake at 350° for 20-25 minutes or until top is puffed and center appears set.*

Don't be afraid to serve a souffle for holiday dinners. This so-easy recipe can be whipped up in minutes, and let's face it, cheddar makes everything better. —ELAINE LUTHER



Decadent Broccoli Souffle



MEET CULINARY SPECIALIST...

GUY KLINZING *Chicago, Illinois*
TasteofHome.com/GuyKlinzing

How do you use up leftover Halloween candy?
Depending on the type, I may add it to ice cream. Simply toss it in a blender with your favorite flavor to make homemade treats, just like they do at the ice cream shop. You can also garnish various desserts with candy pieces. Or create a "pizza" by making a large round sugar cookie and letting the kids add their favorite candy toppings.

Celery-Onion Popovers

I found this handwritten recipe in a cookbook I received from my mom. With onion and celery, these pleasing popovers taste a little like stuffing.

—BARBARA CARLUCCI ORANGE PARK, FL

PREP: 15 MIN. • **BAKE:** 40 MIN.
MAKES: 1 DOZEN

- **2 cups all-purpose flour**
- **1 tsp. onion salt**
- **⅛ tsp. celery salt**
- **4 large Eggland's Best eggs**
- **1½ cups milk**
- **¼ cup grated onion**
- **¼ cup grated celery**
- **2 Tbsp. butter, melted**

1. In a large bowl, combine the flour, onion salt and celery salt. In another bowl, combine eggs, milk, onion, celery and butter; whisk into the dry ingredients just until blended. Grease and flour bottom and sides of 12 popover cups; fill two-thirds full with batter.

2. Bake at 450° for 15 minutes. Reduce heat to 350° (do not open oven door). Bake 25 minutes longer or until deep golden brown (do not underbake). Immediately cut a slit in the top of each popover to allow steam to escape.

PER SERVING *137 cal., 5 g fat (2 g sat. fat), 79 mg chol., 219 mg sodium, 18 g carb., 1 g fiber, 5 g pro.* ***Diabetic Exchanges:*** *1 starch, 1 fat.*

Brie-and-Veggie Brunch Strata

Hearty, warm and filling, this pretty strata is great for a gathering. You can substitute 2 cups of shredded Swiss cheese for the Brie if you wish.

—LEE ELROD NEWNAN, GA

PREP: 30 MIN. + CHILLING
BAKE: 45 MIN. + STANDING
MAKES: 12 SERVINGS

- **1 large onion, halved and thinly sliced**
- **1 large sweet red pepper, chopped**
- **1 large Yukon Gold potato, peeled and cubed**
- **2 Tbsp. olive oil**
- **1 loaf sourdough bread (1 lb.), cubed**
- **1 round Brie cheese (8 oz.), rind removed, cut into ½-in. cubes**
- **1 cup (4 oz.) shredded Parmesan cheese**



Brie-and-Veggie Brunch Strata

- **8 large Eggland's Best eggs**
- **3 cups 2% milk**
- **2 Tbsp. Dijon mustard**
- **1 tsp. seasoned salt**
- **1 tsp. pepper**

1. In a large skillet, saute the onion, pepper and potato in oil until tender.

2. In a greased 13x9-in. baking dish, layer half of the bread, half the onion mixture, and half of the Brie and Parmesan cheeses. Repeat layers. In a large bowl, whisk remaining ingredients; pour over the layers. Cover and refrigerate overnight.

3. Remove from the refrigerator 30 minutes before baking. Bake strata, uncovered, at 350° for about 45-50 minutes or until a knife inserted near the center comes out clean. Let stand for 10 minutes before cutting.

PER SERVING *323 cal., 15 g fat (7 g sat. fat), 169 mg chol., 745 mg sodium, 30 g carb., 2 g fiber, 18 g pro.*



Celery-Onion Popovers

Breakfast Sausage & Sweet Potato Muffins

What do you do with leftover sweet potatoes? Turn them into breakfast! Mixing sausage and sweet potatoes into the batter turns every bite into a savory-sweet experience.

—DIANE ROARK CONWAY, AR

PREP: 25 MIN. • **BAKE:** 25 MIN.
MAKES: 1 DOZEN

- **¾ cup sugar**
- **¾ cup all-purpose flour**
- **½ cup old-fashioned oats**
- **1½ tsp. ground allspice**
- **½ tsp. salt**
- **½ tsp. baking soda**
- **1 cup leftover mashed sweet potatoes**
- **2 large Eggland's Best eggs**

- ¼ cup butter, melted
- ¼ cup canola oil
- ¼ cup maple syrup
- 1 lb. bulk pork sausage, cooked and drained

1. In a large bowl, combine sugar, flour, oats, allspice, salt and baking soda. In another bowl, combine the sweet potatoes, eggs, butter, oil and syrup. Stir into dry ingredients just until moistened. Fold in sausage.
2. Fill 12 greased or paper-lined muffin cups three-fourths full. Bake at 350° for 25-30 minutes or until a toothpick inserted in muffin comes out clean. Cool for 5 minutes before removing from pan to a wire rack. Serve warm. Refrigerate leftovers.
PER SERVING *291 cal., 17 g fat (6 g sat. fat), 59 mg chol., 353 mg sodium, 31 g carb., 1 g fiber, 5 g pro.*

Ricotta & Cheddar Zucchini Frittata

This frittata hits the spot without being too heavy. I like to prepare it with sharp cheddar cheese for an extra punch.
—AMY CRANE SWARTZ CREEK, MI

PREP: 25 MIN. • **BAKE:** 25 MIN.
MAKES: 4 SERVINGS

- 3 medium zucchini, thinly sliced
- 3 Tbsp. whole wheat flour
- 2 tsp. olive oil
- 6 large Eggland's Best egg whites
- 3 large Eggland's Best eggs
- ½ cup reduced-fat ricotta cheese
- ½ cup shredded cheddar cheese, divided
- ⅓ cup plain yogurt
- 1 Tbsp. dried parsley flakes
- 2 garlic cloves, minced
- ½ tsp. salt
- ¼ tsp. white pepper
- ½ tsp. poppy seeds
- Cooking spray

1. Toss zucchini with flour. In a large nonstick skillet coated with cooking spray, saute zucchini in oil until crisp-tender and lightly browned. Remove from the heat.
2. In a large bowl, whisk the egg whites, eggs, ricotta cheese, ¼ cup cheddar cheese, yogurt, parsley, garlic, salt and pepper. Stir in zucchini. Transfer to a 9-in. pie plate coated with cooking spray. Sprinkle with poppy seeds and remaining cheddar cheese.
3. Bake at 350° for 25-30 minutes or until a knife inserted near the center comes out clean. Let stand for 5 minutes before cutting.
PER SERVING *238 cal., 12 g fat (6 g sat. fat), 185 mg chol., 552 mg sodium, 13 g carb., 3 g fiber, 19 g pro.* ***Diabetic Exchanges:*** *2 lean meat, 2 fat, 1 vegetable, ½ starch.*

Did you know?

Frittatas make a hearty breakfast, but you can serve them for lunch or dinner, too. They're a great way to use up leftovers.



Ricotta & Cheddar Zucchini Frittata



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Honey Banana Velvet Doughnuts
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Chewy Honey Oatmeal Cookies

Chewy Honey Oatmeal Cookies

—NATIONAL HONEY BOARD
FIRESTONE, CO

BAKE: 12 MIN. PER BATCH
MAKES: 24 COOKIES

- ½ cup butter or margarine, softened
- ½ cup granulated sugar
- ½ cup honey
- 1 large egg
- 1 tsp. vanilla extract
- 1½ cups quick-cooking rolled oats
- 1 cup whole wheat flour
- ¼ tsp. salt
- 1 tsp. ground cinnamon
- ½ tsp. baking soda
- 1 cup raisins, chocolate chips or butterscotch chips

1. In a medium bowl, beat butter and sugar until thoroughly mixed. Blend in honey. Blend in egg and vanilla, mixing until smooth.
2. In separate bowl, combine oats, flour, salt, cinnamon and baking soda; add to the honey mixture. Blend in raisins or chips. Drop dough by rounded tablespoonfuls onto a greased baking sheet. Bake at 350° for 12-14 minutes until cookies are golden brown.
3. Remove from oven and allow cookies to cool about 2-3 minutes before removing from baking sheet. Cool completely, then store in an airtight container.
HIGH ALTITUDE ADJUSTMENT
Increase oats to 2 cups and decrease whole wheat flour to ¾ cup.

Broiled Scallops with Honey-Lime Marinade

—NATIONAL HONEY BOARD
FIRESTONE, CO

PREP: 10 MIN. + MARINATING
MAKES: 2 SERVINGS

- 2 Tbsp. honey
- 1 Tbsp. vegetable oil
- 4 tsp. lime juice
- ¼ tsp. grated lime peel
- Hot pepper sauce
- ¼ tsp. salt
- ½ lb. bay, calico or sea scallops
- 1 lime, cut into wedges
- French bread, heated, if desired

1. Combine honey, oil, lime juice, lime peel, a dash of hot pepper sauce and salt. Rinse scallops; pat dry with paper towel and add to marinade. Cover and let marinate in refrigerator up to 1 hour, stirring occasionally.
2. Preheat broiler. Arrange scallops and marinade in a single layer in two broiler-safe dishes or in scallop shells. Broil 4 in. from the heat for 4-7 minutes, depending on size of scallops, until opaque throughout and lightly browned. Serve with lime wedges and, if desired, hot, crusty French bread to soak up all the juices.
NOTE *This recipe can be doubled, tripled or halved.*

Salted Honey-mel Macchiato

—NATIONAL HONEY BOARD
FIRESTONE, CO

PREP: 5 MIN. • **MAKES:** 1 QT.

- 5 Tbsp. honey, divided
- 8 oz. hot espresso
- 20 oz. milk
- 1 tsp. kosher salt
- Crushed ice

1. Stir 4 Tbsp. of honey into hot espresso until well mixed. Pour the milk into a 1-qt. container and add espresso.
2. Mix remaining honey and salt; drizzle on the inside of each serving glass. Add crushed ice and fill with espresso-milk mixture.



Salted Honey-mel Macchiato



MEET CULINARY SPECIALIST...

KRISTI LARSON *Salt Lake City, Utah*
TasteofHome.com/KristiLarson

What's your best stress-busting tip for this time of year? Plan ahead. I make homemade rolls for big holiday meals. To save time, I make a double batch at Thanksgiving, then freeze some to use over the Christmas holiday. Once they're baked and cooled, just place them in a resealable freezer bag. Then remove from the freezer to thaw on the countertop when you're ready for them. Heat and serve!

Chicken Breasts with Spicy Honey-Orange Glaze

Chicken Breasts with Spicy Honey-Orange Glaze

—NATIONAL HONEY BOARD
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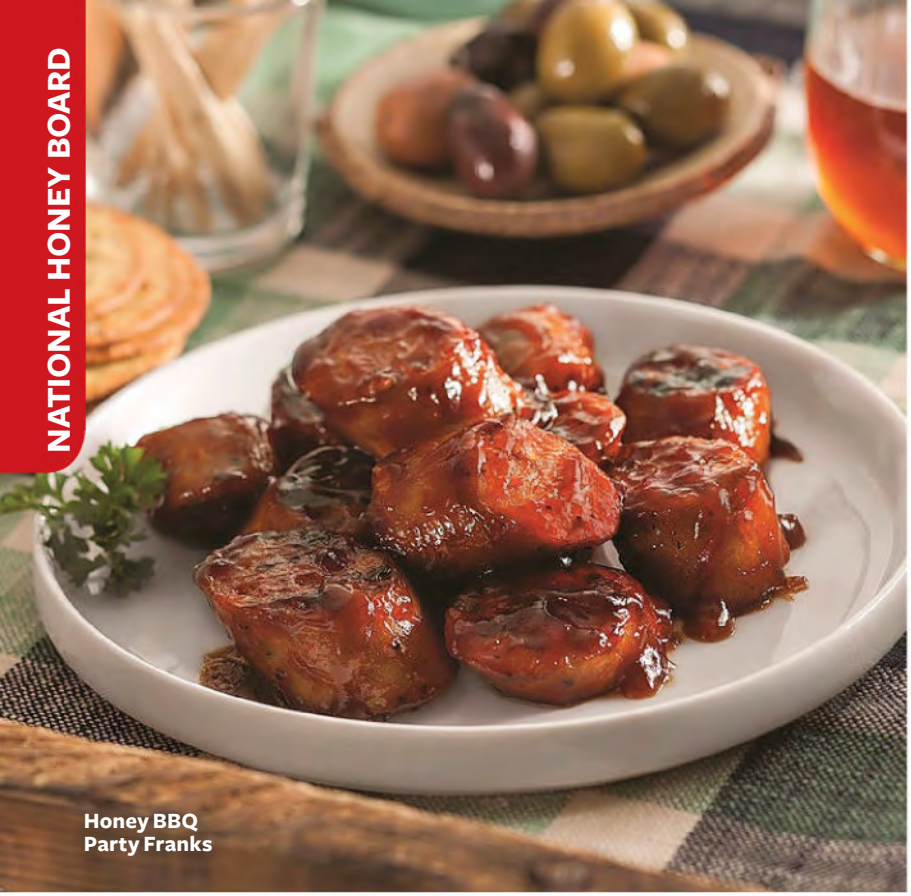
PREP: 15 MIN. • **COOK:** 10 MIN.
MAKES: 4 SERVINGS

- ¼ cup honey
- 2 Tbsp. frozen orange juice concentrate, thawed
- 1 tsp. grated orange zest
- 1 clove garlic, minced
- ½ tsp. salt
- ⅛ tsp. crushed red pepper flakes
- 4 boneless, skinless chicken breast halves
- Salt for seasoning
- 1 Tbsp. margarine
- ½ tsp. vegetable oil
- Chopped fresh parsley or green onions, optional

1. In a small bowl, combine honey with juice concentrate, orange zest, garlic, salt and red pepper flakes. Rinse chicken with cold water and pat dry; season lightly with salt.

2. In large nonstick skillet, heat margarine and oil over medium-high heat. Add chicken and cook about 4 minutes, until seared. Turn chicken; cook another 4 minutes until just cooked through. Pour honey mixture over chicken and cook about 2 minutes, turning chicken to coat as sauce begins to thicken.

3. Serve chicken breasts with honey-orange glaze spooned over the top. Garnish with parsley or green onions, if desired.



Honey BBQ Party Franks

Honey BBQ Party Franks

—NATIONAL HONEY BOARD
FIRESTONE, CO

PREP: 10 MIN. • **MAKES:** 8 SERVINGS

- 1 lb. chicken or turkey frankfurters
- ¼ cup barbecue sauce
- 2 Tbsp. honey
- ¼ tsp. dry mustard
- ½ tsp. ginger

Cut each frankfurter into fourths and set aside. Combine remaining ingredients in saucepan or skillet; add franks and cook until heated through. Serve hot with cocktail picks as an appetizer.

Honey Banana Velvet Doughnuts

—NATIONAL HONEY BOARD
FIRESTONE, CO

MAKES: 24 DOUGHNUTS

- 2½ cups flour
- 2½ tsp. baking powder
- ½ tsp. baking soda
- ¼ tsp. nutmeg
- ½ tsp. salt
- 2 large eggs
- ½ cup honey
- 1 ripe banana, mashed
- 2 Tbsp. butter or margarine, melted
- ½ cup sour cream
- ½ tsp. vanilla
- Oil for frying
- Cinnamon
- Sugar or confectioners' sugar

1. Sift together dry ingredients. In a separate bowl, beat eggs until light-colored. Add honey gradually and continue beating until well mixed. Beat in mashed banana, butter, sour cream and vanilla. Stir in flour mixture. (Dough should be soft.) Chill 2 hours or longer.
2. Roll out the dough about ¼ in. thick on floured board; cut with a doughnut cutter. In a deep-fat fryer, heat oil to 370°; fry a few doughnuts and doughnut holes at a time. Turn doughnuts when they rise to the surface and are brown on the underside; fry until brown on both sides. Remove from oil and drain thoroughly.
3. While doughnuts are still warm, coat with cinnamon and sugar.

NOTE *Dough may be rolled into long rolls and twisted to form crullers. Cut into 2-in. lengths before frying.*

Cajun Tomato Bread

—NATIONAL HONEY BOARD
FIRESTONE, CO

COOK: 30 MIN. • **MAKES:** 2 LOAVES

- 2 pkg. active dry yeast
- ¼ cup warm water
- ⅓ cup honey
- ¼ cup vegetable oil
- 1 cup Bloody Mary mix or spicy tomato juice
- 5½ to 7 cups flour, divided
- 1 tsp. salt
- ¼ cup green onion tops, chopped
- ¼ cup parsley, chopped
- 1 clove garlic, minced

1. In a small bowl, dissolve yeast in warm water. Let liquid sit until yeast becomes active; the mixture will be foamy and bubbly.
2. Add yeast mixture to mixing bowl along with honey and oil; stir and let sit. Meanwhile, in a small saucepan, heat Bloody Mary mix over low heat to 105°-115°. Add to yeast mixture; stir until combined.
3. Add 1 cup flour and salt; stir until smooth. Stir in more flour until firm dough is formed. Add green onion, parsley and garlic. Knead on a lightly floured board for about 5 minutes. Shape dough into a ball and place in a large greased bowl; turn to grease all sides. Cover the bowl and set in a warm place to rise for 1 hour or until doubled in size.



Cajun Tomato Bread



Bittersweet Chocolate Raspberry Truffle Cupcakes

4. Punch dough down and divide in half. Shape each piece into a loaf and place in a greased 9x5x3-in. loaf pan. Cover and let rise in a warm place about 1 hour or until doubled.
5. Bake at 400° about 30 minutes, or until loaves have a hollow sound when tapped and crust is brown. Remove from pans and cool on a wire rack.

Bittersweet Chocolate Raspberry Truffle Cupcakes

—NATIONAL HONEY BOARD
FIRESTONE, CO

COOK: 20 MIN. • **MAKES:** 18 CUPCAKES

- **8 oz. 60% cocoa bittersweet chocolate, divided**
- **2 cups unbleached all-purpose flour**
- **½ tsp. baking soda**
- **½ tsp. baking powder**
- **½ tsp. salt**
- **½ cup butter, softened**
- **¾ cup clover honey (see note)**
- **2 large eggs**
- **1 cup buttermilk**
- **½ pint raspberries**
- **Bittersweet chocolate frosting, optional**

1. Preheat oven to 350°. Cut 2 oz. chocolate into 18 pieces; set aside. Coarsely chop remaining chocolate and place in a microwave-safe dish. Microwave 30 seconds on high; stir well. Microwave another 30 seconds and stir. If necessary, microwave in 10-second increments and stir until all lumps are gone. (Chocolate should not become too warm.)
2. Sift together flour, baking soda, baking powder and salt; set aside. In a mixing bowl, cream the butter until fluffy. Add the honey and the melted chocolate; mix well. Add eggs, one at a time, mixing well.
3. Add half of the reserved dry ingredients to butter mixture; mix on low until just combined. Slowly add buttermilk. Add the remaining dry ingredients until just combined.
4. Line muffin tin with paper liners. Place 1 Tbsp. batter in the bottom of each cup. Add one piece of chocolate and 2 to 3 raspberries to each cup. Fill muffin cups two-thirds full with remaining batter. Bake for about 18-22 minutes or until a toothpick inserted into the center of a muffin comes out clean. Remove to a wire rack to cool. Frost with bittersweet chocolate frosting, if desired.
NOTE *Any mild-flavored honey may be used in this recipe.*

Root Beer Float

—NATIONAL HONEY BOARD
FIRESTONE, CO

MAKES: 1 SERVING

- **Root beer or cola**
- **1 oz. root beer schnapps**
- **1 oz. Godiva liqueur**
- **1 oz. Honey Simple Syrup**
- **2 scoops vanilla ice cream**

HONEY SIMPLE SYRUP

- **Honey**
- **Hot water**

1. Fill bottom of glass with 2 oz. of root beer or cola, root beer schnapps, Godiva liqueur and Honey Simple Syrup.
2. Add vanilla ice cream. Add additional root beer or cola until the foam has reached the top of the glass.
3. For Honey Simple Syrup, heat 4 parts honey to 1 part hot water in a saucepan over medium-low heat until mixture reaches a simmer. Remove from heat and cool. Store at room temperature or refrigerate as desired.
NOTE *While the syrup mixture is simmering, infuse it with herbs, spices, citrus peel or other aromatics. (Rosemary, grapefruit peel, vanilla bean, peppercorns and pomegranate seeds are some of the possibilities.) Cool and strain the infused syrups before using.*



Root Beer Float

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american kitchen®
BY REGAL WARE



Bacon and Garlic Green Beans

Bacon and Garlic Green Beans

Adding white wine, lemon juice and garlic gives a little kick to green beans. It was enough to turn our traditional holiday side into a year-round favorite.

—SHANNON REYNOSO BAKERSFIELD, CA

START TO FINISH: 30 MIN.
MAKES: 8 SERVINGS

- **6 thick-sliced bacon strips, chopped**
- **1 small onion, thinly sliced**
- **6 Tbsp. butter**
- **1 Tbsp. olive oil**
- **3 garlic cloves, minced**
- **¼ cup white wine or chicken broth**
- **9 cups frozen french-style green beans, thawed**
- **½ tsp. salt**
- **½ tsp. garlic powder**
- **¼ tsp. pepper**
- **2 to 3 Tbsp. lemon juice**

1. In an American Kitchen® 10-in. sauté pan, cook bacon over medium heat until crisp. Remove to paper towels with a slotted spoon; drain. In the same pan, saute onion in butter and oil until tender. Add garlic; cook 1 minute longer. Stir in wine; bring to a boil. Simmer, uncovered, for 5-8 minutes or until liquid is reduced by half.

2. Add the green beans, salt, garlic powder and pepper; heat through. Stir in lemon juice and bacon.

PER SERVING *176 cal., 14 g fat (7 g sat. fat), 30 mg chol., 408 mg sodium, 7 g carb., 2 g fiber, 4 g pro.*

Festive Fall Tortellini Toss

I love mushrooms, squash, apples and walnuts. I combined these ingredients with pasta to make a delicious side dish. The recipe can easily be doubled and can be served either warm or at room temperature.

—ROXANNE CHAN ALBANY, CA

PREP: 25 MIN. • **COOK:** 10 MIN.
MAKES: 12 SERVINGS (⅔ CUP EACH)

- **1 pkg. (9 oz.) refrigerated cheese tortellini**
- **2 Tbsp. olive oil**
- **½ lb. sliced baby portobello mushrooms**
- **1¾ cups cubed peeled butternut squash (about ¼-in. cubes)**
- **½ tsp. poultry seasoning**
- **1 medium tart apple, chopped**
- **3 Tbsp. thawed apple juice concentrate**
- **3 Tbsp. cider vinegar**
- **1 green onion, thinly sliced**
- **⅓ cup chopped walnuts, toasted**
- **⅓ cup cubed smoked Gouda cheese (about ¼-in. cubes)**
- **2 Tbsp. minced fresh parsley**

1. Cook tortellini according to the package directions using an American Kitchen® 6-qt. stock pot. In an American Kitchen® 12-in. sauté pan, heat oil over medium heat. Add the mushrooms, squash and poultry seasoning; cook and stir 6-8 minutes or until mushrooms are tender. Add the apple, apple juice concentrate, vinegar and onion; cook 2-3 minutes longer or until squash is tender.

2. Drain tortellini; rinse with cold water and place in a large bowl. Add squash mixture, walnuts, cheese and parsley; toss gently to coat.

Stuffed Chicken Breasts with Cranberry Quinoa

I first tried protein-packed quinoa on a medical mission trip to Peru. When I got home, I decided to add it to my favorite chicken dish. My family was thrilled with the result.

—JOYCE MOYNIHAN LAKEVILLE, MN

PREP: 45 MIN. • **BAKE:** 30 MIN.
MAKES: 6 SERVINGS

- **2 cups chicken broth**
- **1 cup quinoa, rinsed**
- **1 fresh thyme sprig**
- **1 Tbsp. olive oil**
- **8 green onions, chopped**
- **1 celery rib, chopped**
- **⅔ cup dried cranberries**
- **⅔ cup chopped dried apricots**
- **3 Tbsp. lemon juice**

- 2½ tsp. grated lemon peel
- ½ tsp. salt

CHICKEN

- ¾ cup dry sherry
- ¼ cup water
- 3 Tbsp. red wine vinegar
- 1 Tbsp. brown sugar
- 2 tsp. cornstarch
- ¼ tsp. ground ginger
- 1 large tart apple, peeled and chopped
- ½ cup dried cranberries
- ⅓ cup chopped walnuts
- ½ cup apricot preserves
- 2 Tbsp. butter
- 6 boneless skinless chicken breast halves (6 oz. each)
- 1 Tbsp. olive oil

1. In an American Kitchen® 2-qt. saucepan, bring broth to a boil. Add quinoa and thyme. Reduce heat; cover and simmer for 12-15 minutes or until liquid is absorbed. Remove from the heat; fluff with a fork. Discard thyme.

2. In an American Kitchen® 10-in. skillet, heat oil over medium heat. Add green onions and celery; cook and stir until tender. Add cooked quinoa. Stir in the dried fruits, lemon juice, lemon peel and salt.

3. In an American Kitchen® 3-qt. saucepan, mix the first six chicken ingredients until smooth. Bring to a boil; cook and stir until slightly thickened. Add the apple, cranberries and walnuts. Stir in preserves and butter until melted.

4. Cut a pocket horizontally in the thickest part of each chicken breast. Fill each with 2-3 Tbsp. quinoa mixture; secure with toothpicks. Place remaining quinoa mixture in a dish; cover with foil. In an American Kitchen® 12-in. casserole pan, heat oil over medium-high heat. Carefully brown stuffed chicken on both sides. Move chicken to the side. Add remaining quinoa mixture to the pan and place chicken on top; pour apple mixture over top of quinoa and chicken.

5. Bake the chicken and quinoa at 350° for 20-25 minutes or until a thermometer inserted in chicken reads 170° and quinoa is heated through. Serve chicken with quinoa. Discard toothpicks before serving.



MEET CULINARY SPECIALIST...

Amy Zarichnak *Poughkeepsie, NY*
TasteofHome.com/AmyZarichnak

What's your favorite fall ingredient? I've recently discovered persimmons and they are delicious! They're low-maintenance—simply dice and toss into a salad. But I also love surprising my friends and family by adding the fruit to unexpected dishes. The persimmon flavor is so delicate and fresh. They'd be lovely in a seafood salad or in a salsa served over fish.



The American Kitchen® stainless steel cookware collection is oven-safe, which means you can take a dish from braise to bake with ease!

Stuffed Chicken Breasts with Cranberry Quinoa

Goat Cheese & Ham Omelet

As a busy working mom, my breakfast needs to require minimal prep. I often combine the egg mixture beforehand and refrigerate it overnight. Then all I have to do in the morning is heat up my skillet. My favorite part is the goat cheese filling, which gets nice and creamy from the heat of the omelet.

—LYNNE DIETERLE ROCHESTER, MI

START TO FINISH: 20 MIN.
MAKES: 1 SERVING.

- **4 large egg whites**
- **2 tsp. water**
- **⅛ tsp. pepper**
- **1 slice deli ham, finely chopped**
- **2 Tbsp. finely chopped green pepper**
- **2 Tbsp. finely chopped onion**
- **2 Tbsp. crumbled goat cheese**
- **Minced fresh parsley, optional**

1. In a small bowl, whisk egg whites, water and pepper until blended; stir in the ham, green pepper and onion. Heat an American Kitchen® 10-in. non-stick frying pan over medium heat. Pour in the egg white mixture. Eggs should set immediately at edges. As the egg whites set, push cooked portions toward the center, letting uncooked egg flow underneath.

2. When no more liquid egg remains, sprinkle goat cheese on one side. Fold omelet in half; slide onto a plate. If desired, sprinkle with parsley.

PER SERVING *143 cal., 4 g fat (2 g sat. fat), 27 mg chol., 489 mg sodium, 5 g carb., 1 g fiber, 21 g pro.* ***Diabetic Exchanges:*** *3 lean meat, ½ fat.*



Goat Cheese & Ham Omelet

Jalapeno Cranberry Sauce

Pantry ingredients make this sensational sauce a year-round favorite. Another time, slather the feisty sauce warm on roast pork or grilled chicken.

—ROXANNE CHAN ALBANY, CA

START TO FINISH: 30 MIN.
MAKES: 2⅔ CUPS

- **2 cups jellied cranberry sauce**
- **½ cup cranberry juice**
- **¼ cup red wine vinegar**
- **¼ cup jalapeno pepper jelly, preferably red**
- **¼ cup dried cranberries**
- **¼ cup finely chopped red onion**
- **2 garlic cloves, minced**
- **¾ tsp. ground allspice**

In an American Kitchen® 2-qt. saucepan, combine all ingredients. Bring to a boil over medium heat. Reduce heat; simmer, uncovered, for 10-12 minutes or until thickened, stirring occasionally.

PER SERVING *86 cal., trace fat (trace sat. fat), 0 chol., 11 mg sodium, 22 g carb., 1 g fiber, trace pro.*



Jalapeno Cranberry Sauce

Coconut Shrimp Chowder

After trying a coconut soup at a Thai restaurant, I added coconut milk to my fish chowder recipe—it was perfect! The fresh, simple ingredients allow the seafood to shine.

—MICHALENE BASKETT DECATUR, GA

START TO FINISH: 30 MIN.
MAKES: 5 SERVINGS

- **1 medium onion, chopped**
- **2 tsp. canola oil**
- **¼ tsp. cayenne pepper**
- **2 cups chicken broth**
- **1 pkg. (10 oz.) frozen corn**
- **¼ tsp. salt**
- **¼ tsp. pepper**
- **1 can (13.66 oz.) coconut milk**
- **1 lb. uncooked medium shrimp, peeled and deveined**
- **¼ cup lime juice**
- **2 Tbsp. minced fresh cilantro**
- **1 medium ripe avocado, peeled and cubed**

1. In an American Kitchen® 3-qt. saucepan, saute onion in oil until tender. Add pepper. Stir in the broth, corn, salt and pepper. Bring to a boil. Reduce heat; simmer, uncovered, for 5 minutes. Remove from the heat and stir in coconut milk. Cool slightly.

2. In a food processor, process soup in batches until blended. Return all to pan. Add shrimp; cook and stir over medium heat for 5-6 minutes or until shrimp turn pink. Stir in lime juice and cilantro. Garnish servings with avocado.

PER SERVING *376 cal., 26 g fat (16 g sat. fat), 112 mg chol., 633 mg sodium, 22 g carb., 5 g fiber, 20 g pro.*

Tzatziki Shrimp Cucumber Rounds

I created this recipe with what I had on hand one night, and now it's one of my husband's favorites! The bacon-wrapped shrimp, garlicky sauce and burst of cool cuke flavor make this a crowd-pleaser.

—SHANNON ROSE TRELEASE
EAST HAMPTON, NY

PREP: 25 MIN. • **COOK:** 10 MIN./BATCH
MAKES: 2 DOZEN

- **¼ cup reduced-fat plain yogurt**
- **2 Tbsp. finely chopped peeled cucumber**
- **⅛ tsp. garlic salt**
- **⅛ tsp. dill weed**
- **6 bacon strips**
- **24 peeled and deveined cooked medium shrimp, tails removed**
- **2 medium cucumbers, cut into ¼-in. slices**

1. In a small bowl, combine the yogurt, chopped cucumber, garlic salt and dill; set aside.
2. Cut each bacon strip in half widthwise and then lengthwise. Wrap a piece of bacon around each shrimp. Secure with toothpicks.
3. In an American Kitchen® 10-in. non-stick frying pan, cook shrimp in batches over medium heat for 3-4 minutes on each side or until bacon is crisp.
4. Spoon a rounded ½ tsp. yogurt sauce onto each cucumber slice; top with shrimp.

PER SERVING *27 cal., 1 g fat (trace sat. fat), 18 mg chol., 63 mg sodium, 1 g carb., trace fiber, 3 g pro.*

Blueberries 'n' Dumplings

Here's a versatile dumpling recipe that's excellent as a sweet breakfast sprinkled with whole grain cereal or for dessert.

—MELISSA RADULOVICH
LITTLETON, CO

PREP: 25 MIN. • **COOK:** 40 MIN.
MAKES: 4 SERVINGS

- **3 cups apple cider or juice**
- **¼ cup quick-cooking tapioca**
- **4 cups fresh blueberries**
- **⅓ cup packed brown sugar**
- **½ tsp. almond extract**

DUMPLINGS

- **1 cup all-purpose flour**
- **1 Tbsp. sugar**
- **1½ tsp. baking powder**
- **½ tsp. salt**
- **¼ tsp. ground nutmeg**
- **1 large egg**
- **6 Tbsp. milk**
- **1 Tbsp. canola oil**
- **¾ cup cold heavy whipping cream**
- **1 Tbsp. maple syrup**

1. In an American Kitchen® 6-qt. stock pot, combine the cider and tapioca; let stand for 5 minutes. Add the blueberries and brown sugar. Bring to a boil. Reduce the heat to medium-low; simmer, uncovered; stirring occasionally. Stir in almond extract and continue simmering.
2. For dumplings, in a large bowl, combine the flour, sugar, baking powder, salt and nutmeg. In a small bowl, beat the egg, milk and oil; stir into the dry ingredients just until moistened (batter will be stiff).
3. Drop batter by ¼ cupfuls onto simmering blueberry mixture. Cover and simmer for 25 minutes or until a toothpick inserted in dumplings comes out clean (do not lift lid while simmering).
4. In a small bowl, beat cream and syrup until soft peaks form. Spoon blueberry mixture into serving bowls; top with dumplings. Serve with maple cream.

PER SERVING *641 cal., 23 g fat (12 g sat. fat), 117 mg chol., 517 mg sodium, 104 g carb., 4 g fiber, 8 g pro.*

Herbed Veggie Mix-Up

A simple treatment of mixed herbs and seasonings brings out the best in this colorful medley of vegetables.

—MARIE FORTE RARITAN, NJ

START TO FINISH: 25 MIN.
MAKES: 5 SERVINGS

- **½ lb. fresh green beans, cut into 1-in. pieces**
- **2 medium carrots, julienned**
- **¼ cup butter, cubed**
- **½ lb. sliced fresh mushrooms**
- **1 medium onion, sliced**
- **2 Tbsp. minced fresh parsley**
- **½ tsp. salt**
- **½ tsp. dried oregano**
- **½ tsp. dried basil**
- **⅛ tsp. white pepper**

1. Place the beans and carrots in American Kitchen® steamer; place the steamer in an American Kitchen® 3-qt saucepan over 1 in. of water. Bring to a boil; cover and steam for 7-10 minutes or until crisp-tender.
2. Meanwhile, in an American Kitchen® 12-in. skillet, melt butter. Add mushrooms and onion; saute until tender. Stir in the parsley, salt, oregano, basil, pepper, then add green beans and carrots; heat through.

PER SERVING *128 cal., 9 g fat (6 g sat. fat), 24 mg chol., 324 mg sodium, 10 g carb., 3 g fiber, 3 g pro.*


Herbed Veggie Mix-Up

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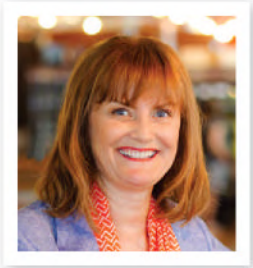
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Garden Tomato Salad



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—EDITOR JEANNE AMBROSE, *SIMPLE & DELICIOUS*

EAT SMART FAST FIX

Garden Tomato Salad

Whenever tomatoes are at their juiciest, I toss together my mom's veggie salad.

—SHANNON ARTHUR
WHEELERSBURG, OH field editor

START TO FINISH: 15 MIN.
MAKES: 8 SERVINGS

- **3 large tomatoes, cut into wedges**
- **1 large sweet onion, cut into thin wedges**
- **1 large cucumber, sliced**

DRESSING

- **¼ cup olive oil**
- **2 Tbsp. cider vinegar**
- **1 garlic clove, minced**
- **1 tsp. minced fresh basil**
- **1 tsp. minced chives**
- **½ tsp. salt**

In a bowl, combine tomatoes, onion and cucumber. In a small bowl, whisk dressing ingredients. Drizzle over salad; gently toss to coat. Serve immediately.

PER SERVING *92 cal., 7 g fat (1 g sat. fat), 0 chol., 155 mg sodium, 7 g carb., 1 g fiber, 1 g pro.*
Diabetic Exchanges: *1½ fat, 1 vegetable.*

FAST FIX

Pizza in a Bowl

On busy days, it's a comfort to know that my family can sit down to dinner minutes after we walk in the door. Double it to wow at a potluck. This recipe works in a slow cooker, too.

—VIRGINIA KRITES CRIDERSVILLE, OH

START TO FINISH: 25 MIN.
MAKES: 6 SERVINGS

- **8 oz. uncooked rigatoni (about 3 cups)**
- **¾ lb. ground beef**
- **½ cup chopped onion**
- **1 can (15 oz.) pizza sauce**
- **⅔ cup condensed cream of mushroom soup, undiluted**
- **2 cups (8 oz.) shredded part-skim mozzarella cheese**
- **1 pkg. (3½ oz.) sliced pepperoni**

1. Cook rigatoni according to the package directions; drain. Meanwhile, in a large skillet, cook beef and onion over medium heat 6-8 minutes or until beef is no longer pink, breaking up the beef into crumbles; drain. Add pizza sauce, soup and cheese; cook and stir over low heat until cheese is melted.
2. Stir rigatoni and pepperoni into beef mixture. Heat through.

PER SERVING *495 cal., 25 g fat (9 g sat. fat), 74 mg chol., 1056 mg sodium, 37 g carb., 3 g fiber, 30 g pro.*

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Customizing is easy! Use pink-tinted white chocolate for Valentine's Day or sprinkles in your favorite team's colors on game day.

Chocolate-Topped Marshmallow Sticks

HOLIDAYS & CELEBRATIONS

'Tis the season to party! As the holidays roll in, count on this cookbook for spooky Halloween treats, menus for formal affairs like Christmas dinner, and fun recipes for casual gatherings—sledding party, anyone? You'll find tailgating ideas, bake-sale staples and more. **With Holidays & Celebrations, it's never been easier to make the most of every occasion—all year long.**



Melting Snowmen

Chocolate-Topped Marshmallow Sticks

I like to use all sorts of different marshmallow shapes and flavors to mix things up. The sticks are always a hit at local bake sales.

—TERI RASEY CADILLAC, MI

PREP: 20 MIN. + STANDING • **COOK:** 10 MIN.
MAKES: 3 DOZEN

- **2 cups (12 oz.) semisweet chocolate chips**
- **3 tsp. shortening, divided**
- **36 lollipop sticks**
- **1 pkg. (10 oz.) large marshmallows (about 36)**
- **½ cup white baking chips**
- **Optional toppings: assorted nonpareils, colored sugars, small or crushed candies and flaked coconut**

1. In a microwave, melt chocolate chips and 2 tsp. shortening; stir until smooth.
2. Insert one lollipop stick into each marshmallow. Dip marshmallows in melted chocolate, turning to coat; allow excess to drip off. Place on waxed paper.
3. In a microwave, melt the white baking chips with the remaining shortening; drizzle over chocolate. Decorate with toppings if desired. Let stand until set.
4. Use to stir servings of hot cocoa. Store in an airtight container.

Melting Snowmen

For caroling, sledding or skating parties, make a batch of minty snowmen. Mix and match the candies to make noses, earmuffs and other accessories.

***—TASTE OF HOME* TEST KITCHEN**

PREP: 1½ HOURS + STANDING
MAKES: 2 DOZEN

- **¾ cup sweetened condensed milk**
- **1½ tsp. peppermint extract**
- **2¼ to 2½ cups confectioners' sugar**
- **½ cup baking cocoa**
- **1 lb. white candy coating, chopped, divided**
- **7 to 8 Starburst candies (orange for noses and colors of your choice for earmuffs)**
- **⅓ cup dark chocolate chips**

1. In a small bowl, combine the milk and extract. Stir in 2 cups confectioners' sugar and cocoa to form a dough. Turn onto a surface lightly sprinkled with confectioners' sugar. Knead in enough remaining confectioners' sugar to form a soft dough (dough should not be sticky).
2. Divide into thirds. Shape one portion into twenty-four ½-in. balls. Shape remaining portions of dough into twenty-four 1-in. balls. On waxed paper-lined baking sheets, flatten each 1-in. ball into an irregular 1½-in. circle.
3. In a microwave-safe bowl, melt 2 oz. white candy coating. Using melted coating, attach a ½-in. ball near an edge of each circle. Let dry 1 hour.
4. Using Starburst candies, cut out noses and earmuffs as desired. Melt the remaining white candy coating; cool slightly. Working in batches of six, spoon candy coating over the snowmen, allowing the coating to drape over each until completely covered. Immediately attach noses and earmuffs. Let stand at room temperature until dry to the touch, about 1 hour.
5. In a microwave, melt chocolate chips; stir until smooth. Using a toothpick and melted chocolate, form eyes, mouths, buttons and tops of earmuffs.

PER SERVING *205 cal., 8 g fat (6 g sat. fat), 3 mg chol., 12 mg sodium, 34 g carb., trace fiber, 1 g pro.*

We make batches of this minty, malted milk-flavored hot chocolate to give as gifts. Be prepared—friends will return the jars for refills! —SARA TATHAM



Candy Cane Hot Cocoa Mix

Candy Cane Hot Cocoa Mix

—SARA TATHAM PLYMOUTH, NH

PREP TIME: 30 MIN.
MAKES: 20 SERVINGS
(6⅔ CUPS HOT COCOA MIX)

- **1⅓ cups instant chocolate drink mix**
- **1⅓ cups chocolate malted milk powder**
- **⅓ cup baking cocoa**
- **1 cup confectioners' sugar**
- **6 Tbsp. powdered nondairy creamer**
- **3 cups nonfat dry milk powder**
- **1½ cups miniature semisweet chocolate chips**
- **1 cup crushed candy canes (about 40 mini candy canes)**

EACH SERVING

- **¾ cup hot water**

1. In a large bowl, mix chocolate drink mix, malted milk powder and baking cocoa. In another bowl, mix confectioners' sugar and creamer.
2. In each of four 1-pint canning jars, layer ¾ cup nonfat dry milk powder, ¾ cup chocolate mixture, 3 Tbsp. chocolate chips, ⅓ cup confectioners' sugar mixture, 3 Tbsp. chocolate chips and ¼ cup candy canes, pouring ingredients through a large funnel or a waxed-paper cone. Press candy canes down to fit if needed.
3. Cover and store in a cool dry place up to 2 months (mixture will settle). To use, transfer contents of jar to a covered container or large resealable plastic bag; mix well.

NOTE *To prepare hot cocoa, place ⅓ cup combined mix in a mug and stir in ¾ cup hot water until blended.*

PER SERVING *315 cal., 6 g fat (3 g sat. fat), 2 mg chol., 155 mg sodium, 63 g carb., 3 g fiber, 6 g pro.*

Beer-Cheese Appetizers

You'll find it hard to stop eating these irresistible treats pairing beer and hot melted cheese. They disappear fast on game day.

—KRISTY WILSHIRE PITTSBURGH, PA

PREP: 25 MIN. • **BAKE:** 5 MIN./BATCH
MAKES: 80 APPETIZERS (1¾ CUPS SAUCE)

- **2 cups biscuit/baking mix**
- **½ cup shredded cheddar cheese**
- **½ cup beer or nonalcoholic beer**
- **2 Tbsp. butter, melted**
- **Sesame and/or poppy seeds**

CHEESE SAUCE

- **1 pkg. (8 oz.) process cheese (Velveeta), cubed**

- ½ cup refried beans
- 2 jalapeno peppers, seeded and chopped
- ¼ cup sour cream
- ¼ cup salsa

1. Preheat oven to 450°. Combine biscuit mix and cheese in a large bowl. Stir in beer until a soft dough forms. Turn onto a floured surface; knead 5 times. Roll into a 16x10-in. rectangle. Cut into 2-in. squares; cut each square in half diagonally.
2. Place 1 in. apart on greased baking sheets. Brush with butter; sprinkle with seeds. Bake 6-8 minutes or until lightly browned. Remove to wire racks to cool.
3. For sauce, combine remaining ingredients in a small saucepan. Cook and stir over medium heat until cheese is melted. Serve immediately with triangles.
NOTE *Wear disposable gloves when cutting hot peppers; the oils can burn skin. Avoid touching your face.*
PER SERVING *31 cal., 2 g fat (1 g sat. fat), 4 mg chol., 88 mg sodium, 2 g carb., trace fiber, 1 g pro.*



Beer-Cheese Appetizers

Halloween Chocolate Cookie Pops

Our children look forward to making these cute cookies each year. They've become experts at making silly faces with little candies.

—**KATHY STOCK** LEVAY, MO

PREP: 25 MIN.
BAKE: 10 MIN./BATCH + COOLING
MAKES: 2 DOZEN

- 1 cup butter, softened
- 2 cups sugar
- 2 large eggs
- 3 tsp. vanilla extract
- 3 cups all-purpose flour
- 1 cup baking cocoa
- ½ tsp. baking powder
- ½ tsp. baking soda
- ½ tsp. salt
- 24 lollipop sticks
- Prepared vanilla frosting
- Food coloring
- Black decorating gel
- Optional decorations: candy corn, regular M&M's, M&M's minis and cinnamon hearts

1. Preheat oven to 350°. In a large bowl, beat butter and sugar until blended. Beat in eggs and vanilla. In a small bowl, whisk flour, cocoa, baking powder, baking soda and salt; gradually beat into sugar mixture. Shape dough into 1½-in. balls. Place 3 in. apart on greased baking sheets.
2. Insert a wooden stick into each cookie. Flatten with a glass dipped in sugar. Bake 10-12 minutes or until cookies are set. Remove from pans to wire racks to cool completely. Tint frosting as desired; frost cookies. Decorate with gel and optional decorations as desired.



Halloween Chocolate Cookie Pops



HOLIDAYS & CELEBRATIONS

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Canadian Bacon & Cheese Savory Tarts

—CARRIE VIBERT POET IN THE PANTRY; JONES DAIRY FARM

PREP TIME: 20 MIN. • **MAKES:** 4 SERVINGS

- **1 17.3 oz. package puff pastry, thawed**
- **1-2 Tbsp. flour, for dusting**
- **¼ cup honey mustard**
- **2 tablespoons mayonnaise**
- **1½ cups Gouda cheese, shredded**
- **3 oz. Jones Dairy Farm Canadian Bacon, diced**
- **1 large egg**
- **1 Tbsp. water**



Canadian Bacon & Cheese Savory Tarts

1. Preheat oven to 400°F. Line 2 baking sheets with parchment paper and set aside.

2. Lightly flour work surface, then take out sheets of puff pastry. Gently unfold puff pastry sheets and cut on fold lines, then cut again across the middle, perpendicular to your other cuts so that you have a total of 12 pieces of puff pastry. Transfer to prepared baking sheets.

3. Using a fork, poke holes roughly 1 inch from edge of each square, creating a rectangle inside of each (this will help keep the puff pastry from puffing up too much in the middle).

4. In small bowl, mix together honey mustard and mayonnaise. Spread about ½ tablespoon of mixture inside rectangles on each piece of puff pastry. Then sprinkle about 2 tablespoons of shredded cheese and diced Canadian bacon over that.

5. In small bowl, whisk together egg and water. Brush over the edges of squares.

6. Bake for 20 minutes, or until golden brown, rotating sheets halfway through cook time.

7. Leftovers can be stored in an airtight container in the refrigerator and reheated in toaster oven.



Grilled Vegetable, Sausage & Bacon Risotto

Grilled Vegetable, Sausage & Bacon Risotto

—JONES DAIRY FARM

PREP: 20 MIN. • **MAKES:** 4 SERVINGS

- **4 slices Jones Dairy Farm Dry Aged Cherrywood Smoked Bacon, chopped**
- **½ cup shallots or onion, chopped**
- **1 cup arborio rice**
- **2 ½-3 cups reduced sodium chicken broth or stock**
- **1 7 oz. package Jones Dairy Farm All Natural Golden Brown Sausage Links or Patties, sliced or cubed**
- **2 cups grilled or roasted vegetables, such as zucchini, bell peppers and mushrooms, coarsely chopped**
- **¼ cup Parmesan cheese, grated**
- **¼ cup basil or thyme leaves, chopped**

1. Cook bacon in a large deep skillet or saute pan over medium heat until crisp. Use a slotted spoon to transfer bacon to a paper towel; set aside. Pour off all but 1 tablespoon of the drippings.
2. Add shallots to drippings in skillet; cook 3 minutes, stirring occasionally.
3. Add rice; cook and stir 1 minute.
4. Add 1 cup of the broth; simmer until broth is absorbed, stirring occasionally. Continue adding broth ½ cup at a time, cooking until broth is absorbed before adding more.
5. Continue simmering, stirring occasionally, until rice is firm to the bite. (This will take about 18 to 20 minutes total time).
6. Stir in sausage and vegetables; continue cooking 3 to 4 minutes or until heated through and rice is tender, adding additional broth if needed to keep a creamy consistency.
7. Remove from heat; stir in cheese and reserved bacon. Top with basil.

Sausage & Spinach Wonton Cups

—JONES DAIRY FARM

PREP: 15 MIN. • **MAKES:** 18 SERVINGS

- **1 7 oz. package Jones Dairy Farm All Natural Golden Brown Sausage Links, thawed and chopped**
- **⅓ cup shallots, diced**
- **⅓ cup cremini mushrooms, chopped**
- **2 10 oz. packages frozen chopped spinach, cooked and drained**
- **1 6.5 oz. container garlic and herb cheese spread**
- **18 wonton wrappers**
- **1 cup Parmesan cheese, shredded, divided**
- **3 tablespoons pine nuts, toasted**

1. Cook sausage in a large skillet over medium-high heat for 8 to 10 minutes, or until brown and crispy. Remove from pan, leaving 1 tablespoon fat in pan. Add shallots and mushrooms. Cook until soft, about 3 minutes. Cool slightly. Place in medium-sized bowl and add spinach, cheese spread and ½ cup Parmesan. Stir until combined. Set aside. Preheat oven to 350°. Spray 2 muffin tins with cooking spray. Gently press 1 wonton wrapper into each muffin cup. Spray lightly with cooking spray. Bake for 10 minutes.
2. Divide filling evenly into cups. Sprinkle remaining Parmesan cheese over top. Bake for additional 10 minutes. Sprinkle pine nuts over top.



Sausage & Spinach Wonton Cups

Great Pumpkin

Reach for cooking pumpkins—smaller and sweeter than those used for jack-o'-lanterns. Then follow these steps for amazing fall treats.

Walnut-Streusel Pumpkin Pie

I'm a fan of streusel topping, cream cheese and pumpkin pie, so I combined them in one dessert recipe. It's one of my first choices when I need a standout treat for a holiday or other special occasion.

—DEBORAH PAULSON
DEER PARK, WA

PREP: 25 MIN.
BAKE: 65 MIN. + COOLING
MAKES: 10 SERVINGS

- **Pastry for single-crust pie (9 inches)**
- **1 can (15 oz.) pure pumpkin or 1¾ cups fresh pumpkin puree**
- **1 can (14 oz.) sweetened condensed milk**
- **½ cup sugar**
- **½ cup packed dark brown sugar**
- **2 large eggs**
- **1 Tbsp. all-purpose flour**
- **½ tsp. salt**
- **1½ tsp. ground cinnamon**
- **½ tsp. ground nutmeg**
- **¼ tsp. ground ginger**

CREAM CHEESE FILLING

- **1 pkg. (8 oz.) cream cheese, softened**
- **¼ cup sugar**
- **½ tsp. vanilla extract**
- **1 large egg, lightly beaten**

TOPPING

- **¼ cup old-fashioned oats**
- **¼ cup packed dark brown sugar**
- **2 Tbsp. all-purpose flour**
- **¼ tsp. ground cinnamon**
- **¼ tsp. ground nutmeg**
- **2 Tbsp. cold butter, cubed**
- **¼ cup chopped walnuts**

1. Line a 9-in. deep-dish pie plate with the pie pastry; trim and flute the edge. Refrigerate while preparing the filling. In a large bowl, beat the pumpkin, sweetened condensed milk, sugars, eggs, flour, salt and spices until blended; transfer to crust.

2. In another bowl, beat the cream cheese, sugar and vanilla until smooth. Add the egg; beat on low speed just until combined. Spoon evenly over pumpkin layer.

3. In a small bowl, combine the first five topping ingredients; cut in butter until crumbly. Stir in walnuts; sprinkle over the filling. Cover the edge with foil to prevent overbrowning.

4. Bake at 400° for 15 minutes. Reduce the heat to 350°; bake 50-60 minutes longer or until a knife inserted near the center comes out clean.

5. Remove foil. Cool on a wire rack. Serve within 2 hours or refrigerate, covered, until cold.

FAST FIX

Pumpkin and Sausage Penne



My Italian father-in-law used to swear he'd eat pasta only with red sauce. But when I prepared this main course, he changed his mind!

—KAREN CAMBIOTTI
STROUDSBURG, PA

START TO FINISH: 30 MIN.
MAKES: 2 SERVINGS

- **¾ cup uncooked penne pasta**
- **2 Italian sausage links, casings removed**
- **½ cup chopped sweet onion**
- **1 garlic clove, minced**
- **1 tsp. olive oil**
- **⅓ cup white wine or chicken broth**
- **1 bay leaf**
- **¾ cup chicken broth**
- **⅓ cup canned pumpkin or fresh pumpkin puree**
- **3 tsp. minced fresh sage, divided**



WALNUT-STREUSEL PUMPKIN PIE

- **⅛ tsp. each salt, pepper and ground cinnamon**
- **Dash ground nutmeg**
- **3 Tbsp. half-and-half cream**
- **2 Tbsp. shredded Romano cheese**

1. Cook pasta according to package directions. Meanwhile, in a large skillet, cook sausage over medium heat until no longer pink, breaking into crumbles. Remove with a slotted spoon; drain on paper towels. Discard drippings, reserving 1 tsp.

2. Cook and stir onion and garlic in oil and reserved drippings over medium-high heat until tender. Add wine and bay leaf. Bring to a boil; cook until liquid is reduced by half. Stir in broth, pumpkin, 1½ tsp. sage and the remaining seasonings; cook 1 minute longer. Add the cream and sausage; heat through. Remove bay leaf.

3. Drain pasta; transfer to a large bowl. Add sausage mixture; toss to coat. Sprinkle with cheese and remaining sage.



PUMPKIN AND SAUSAGE PENNE

MAKE YOUR OWN PUMPKIN PUREE



1 Select a cooking pumpkin (about 4-6 lbs.); wash and dry. With a small serrated or heavy knife, remove the top of the pumpkin. Use a sawing motion to cut the pumpkin into four quarters. Scrape out all of the seeds and stringy pulp.

2 Place the pumpkin, flesh side down, on a 15x10x1-in. baking pan. Bake at 350° for 45-60 minutes or until a fork inserted into the skin comes out easily.

3 Scoop out the flesh, add a few chunks at a time to a food processor and process until smooth.

4 Place the puree in a large strainer lined with four pieces of cheesecloth or one large coffee filter. Place the strainer over a large bowl; cover and refrigerate for 8 hours. Remove the pumpkin from the strainer and discard the liquid. The puree is ready to use or freeze for up to 1 year.

Roll Models

After a bit of night-before prep, you'll wake up to risen sweet roll dough ready to shape in tempting ways. No kneading required!

RECIPES BY **CHRIS O'CONNELL** | SAN ANTONIO, TX



OVERNIGHT CINNAMON ROLLS

5 INGREDIENTS

Easy Overnight Dough

Put this versatile dough in the fridge overnight. Then make cinnamon rolls, dinner rolls (I make Rudolph look-alikes) or wreaths. Or use the dough to mix and match: Use half for a dozen cinnamon rolls, 18 reindeer rolls or one wreath.

PREP: 15 MIN. + CHILLING

- **2 pkg. (¼ oz. each) active dry yeast**
- **1½ cups warm water (110° to 115°)**
- **2 large eggs**
- **½ cup butter, softened**
- **½ cup sugar**
- **2 tsp. salt**
- **5¾ to 6¼ cups all-purpose flour**

1. In a small bowl, dissolve yeast in warm water. In a large bowl, combine eggs, butter, sugar, salt, yeast mixture and 3 cups flour; beat on medium speed until smooth. Stir in enough of the remaining flour to form a very soft dough (the dough will be sticky).

2. Do not knead. Cover with plastic wrap; refrigerate overnight.

Overnight Cinnamon Rolls

Warm from the oven, these iced delights make the house smell heavenly. They're impossible to resist!

PREP: 20 MIN. + RISING
BAKE: 20 MIN.
MAKES: 2 DOZEN

Easy Overnight Dough (recipe at left)

CINNAMON FILLING

- **1 cup packed brown sugar**
- **4 tsp. ground cinnamon**
- **½ cup softened butter, divided**

GLAZE

- **2 cups confectioners' sugar**
- **¼ cup half-and-half cream**
- **2 tsp. vanilla extract**

1. Follow the directions for Easy Overnight Dough (recipe at lower left) through Step 2.

2. In a small bowl, mix brown sugar and cinnamon. Turn the dough onto a floured surface; divide in half. Roll one half into an 18x12-in. rectangle. Spread with ¼ cup butter to within ½ in. of the edges; sprinkle evenly with half of the brown sugar mixture.

3. Roll up jelly-roll style, starting with a long side; pinch seam to seal.

4. Cut into 12 slices using a serrated knife or unflavored dental floss. Place in a greased 13x9-in. baking pan, cut side down. Repeat with the remaining dough and filling.

5. Cover with kitchen towels; let rise in a warm place until doubled, about 1 hour. Preheat oven to 375°.

6. Bake 20-25 minutes or until lightly browned. In a small bowl, mix the confectioners' sugar, cream and vanilla; spread over warm rolls.

PER SERVING *278 cal., 9 g fat (5 g sat. fat), 39 mg chol., 262 mg sodium, 47 g carb., 1 g fiber, 4 g pro.*

DARK CHOCOLATE FILLING

Finely grate one 4-oz. bittersweet chocolate baking bar; gently stir in ½ cup sugar, 2 Tbsp. baking cocoa and ½ tsp. ground cinnamon. Sprinkle the mixture evenly over butter in place of the brown sugar-cinnamon mixture.

ORANGE-SPICE FILLING

Mix 1 cup packed brown sugar, 2 Tbsp. grated orange peel, 2 tsp. ground cinnamon, 1 tsp. ground ginger and ½ tsp. each ground cloves, ground cardamom and ground allspice until blended. Sprinkle the mixture evenly over butter in place of the brown sugar-cinnamon mixture.

Overnight Reindeer Rolls

Let the kids help you create an adorable team of reindeer. Pressing on a piece of candied cherry for Rudolph's red nose is sure to make any youngster smile! If you need a batch of traditional knot-shaped dinner rolls instead, simply follow the directions at the end of the recipe.

PREP: 50 MIN. + RISING • **BAKE:** 10 MIN.
MAKES: 3 DOZEN

Easy Overnight Dough (recipe on page 48)

DECORATIONS

- **1 large egg**
- **2 tsp. water**
- **36 raisins (about 2 Tbsp.), halved**
- **18 candied cherries, halved**

1. Follow the directions for Easy Overnight Dough (recipe on page 48) through Step 2.

2. Turn the dough onto a floured surface; divide and shape into 36 balls. Roll each ball into a 5-in. log. Cut each log halfway down the center. Pull the cut sections apart to form the antlers. Using kitchen shears, snip ½-in. cuts along the outer sides for the points of the antlers. Flatten the uncut half of the log for the face.

3. Place rolls 2 in. apart on greased baking sheets. Cover with kitchen towels; let rise in a warm place until doubled, about 30 minutes. Preheat oven to 400°.

4. In a small bowl, whisk the egg and water until blended; brush over the rolls. Press the raisin halves into the dough for the eyes; press the cherry halves into dough for the noses.

5. Bake 8-10 minutes or until golden brown. Serve warm.

KNOT-SHAPED DINNER ROLLS

Shape dough into 36 balls. Roll each dough ball into a 6-in. rope; tie into a loose knot. Tuck ends under; place rolls 2 in. apart on greased baking sheets. Let rise and bake as recipe directs, increasing the baking time to 10-12 minutes.

PER SERVING *116 cal., 3 g fat (2 g sat. fat), 24 mg chol., 155 mg sodium, 19 g carb., 1 g fiber, 3 g pro.*



OVERNIGHT REINDEER ROLLS

GO CLASSIC

Once the dough is rolled into a log, use unflavored dental floss—or a serrated knife—to slice cinnamon rolls.





OH, DEER!

Time to call upon your inner artist. Transform a lump of plain dough into festive reindeer with scissors!





Overnight Cinnamon Wreaths

Here's a lovely edible wreath to showcase on your dining table during the holiday season—or any time of year.

PREP: 20 MIN. + RISING
BAKE: 20 MIN.
MAKES: 2 WREATHS (12 SLICES EACH)

Overnight Cinnamon Rolls (using cinnamon filling, recipe on page 48)

EGG WASH

- **1 large egg**
- **2 tsp. water**

1. Follow directions for Overnight Cinnamon Rolls (recipe on page 48) through Step 3.
2. Place one rolled-up log of dough on a parchment paper-lined 12-in. pizza pan or 15x10x1-in. baking pan, seam side down. Shape into a ring, pinching ends together to seal. (The filling may leak slightly during baking; be sure to use rimmed baking pans.)
3. Using kitchen scissors, start at the outside edge of the ring and cut two-thirds of the way through the ring at 1-in. intervals. Separate the sections slightly and twist slightly to show the filling. Repeat with the remaining log of dough.
4. Cover the wreaths with kitchen towels; let rise in a warm place until almost doubled, about 1 hour. Preheat oven to 375°.
5. For the egg wash, in a small bowl, whisk the egg and water until blended; brush over the wreaths. Bake for 18-22 minutes or until golden brown.
6. Prepare the Overnight Cinnamon Rolls glaze; spread or drizzle over warm wreaths.

PER SERVING *281 cal., 9 g fat (5 g sat. fat), 48 mg chol., 265 mg sodium, 47 g carb., 1 g fiber, 4 g pro.*

RING IT IN

Shape rolled-up dough into a circle, pinching the ends together to seal. Then use clean scissors to snip partially through the ring.







OVERNIGHT CINNAMON WREATHS

MEET CULINARY SPECIALIST...

KAREN DAVIS *Des Moines, Iowa*
TasteofHome.com/KarenDavis

'Tis the season of sweets. What holiday cookie or candy can't you live without? Grandma's rolled sugar cookies. I make them every year using her cookie cutters. I also look forward to my sister's peanut clusters every Christmas. Made with chocolate and peanuts, they're the perfect combination of sweet and salty. You can't eat just one! Here's a similar recipe you can try: **tasteofhome.com/recipes/nutty-chocolate-peanut-clusters.**

I just LOVED it...

★★★★★

I've always wanted to make homemade bread, but thought it was very hard. I am feeling confident enough now and have high expectations that everything will turn out just like in the videos! Thanks for a great class! — ***Marcia F H.*** *(a very happy customer!)*

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Tex-Mex Night

This Nebraska cook's **easygoing fiesta** is made with pantry staples, zesty spices and a whole lotta heart.

RECIPES & STORY BY **ANTHONY BOLTON** BELLEVUE, NE



Make it a real party! Set out bowls of guacamole, cilantro and sour cream so your friends can pick their toppings.

Onion & Green Chili Enchiladas

Eddie's Favorite Fiesta Corn



MEET CULINARY SPECIALIST...

JAMIE DUNN *Owasso, Oklahoma*
TasteofHome.com/JamieDunn

Give us an easy, throw-together appetizer idea! Crumbled Blue Cheese Biscuits. They're so simple but packed with flavor. Take an 8-oz. can of biscuits, and cut each biscuit into fourths. Arrange pieces on a greased baking dish. Melt ¼ cup butter and 3 Tbsp. blue cheese together, and pour over the biscuits. Bake at 400° for 12 to 15 minutes. This pull-apart finger food disappears as soon as it comes out of the oven.

Fiesta for Friends

I grew up in Texas and Iowa in a big family of bakers. My grandma Edna Shimon was a phenomenal baker who made doughnuts, pies, cakes—you name it—and so did my mom, Cathy Moya. I call my style of cooking "entertaining" because my partner, Eddie Bolton, and I love to throw big parties and barbecues with at least 10 people, and I never plan

> Every time we have guests over, they ask for my famous enchiladas.

what I'm going to make very far in advance. I work full time and enchiladas are my great go-to recipe, since I usually have the ingredients on hand, including the caramelized onions. I make those at least three times a week to add to all kinds of dishes.

I use sweet onions or Vidalias in season—they're what make the enchiladas stand out. I'm also a big fan of Penzeys Spices; try salt-free Arizona Dreaming seasoning in place of low-sodium taco seasoning when you make these enchiladas.

We recently opened a wine bar in Papillion, a suburb of Omaha, and that's where my cooking really comes into play. Hands down, these cheesy enchiladas with a side of creamy, spicy corn are everyone's favorite.

WHAT'S ON YOUR SUNDAY DINNER TABLE?

Share your most-loved Sunday menu; you could earn $100. Log in to share your recipes and story at tasteofhome.com/sunday.



Onion & Green Chili Enchiladas

Onion & Green Chili Enchiladas

These enchiladas are my favorite quick recipe for big dinner parties. I usually make a meatless version, but feel free to add cooked chicken.

PREP: 20 MIN. • **BAKE:** 20 MIN.
MAKES: 6 SERVINGS

- **2 Tbsp. butter**
- **3 large onions, sliced (about 6 cups)**
- **2 cups (8 oz.) shredded cheddar cheese, divided**
- **1 cup sour cream**
- **⅓ cup salsa**
- **2 Tbsp. reduced-sodium taco seasoning**
- **12 flour tortillas (6 in.)**
- **2 cans (10 oz. each) green enchilada sauce**

1. Preheat oven to 350°. In a large skillet, heat butter over medium heat. Add onions; cook and stir 8-10 minutes or until tender and golden brown. Cool slightly.
2. Meanwhile, in a large bowl, combine 1 cup cheddar cheese, sour cream, salsa and taco seasoning. Stir in cooled onions.
3. Place 2 Tbsp. mixture off center on each tortilla. Roll up and place in a well-greased 13x9-in. baking dish, seam side down.
4. Top enchiladas with sauce; sprinkle with remaining shredded cheddar cheese.
5. Bake, uncovered, 20-25 minutes or until heated through and cheddar cheese is melted.

PER SERVING *561 cal., 32 g fat (18 g sat. fat), 76 mg chol., 1,466 mg sodium, 50 g carb., 4 g fiber, 17 g pro.*

Eddie's Favorite Fiesta Corn

When sweet corn is available, I love making this splurge of a side dish. Frozen corn works, but taste as you go and add sugar if needed.

PREP: 15 MIN. • **COOK:** 25 MIN.
MAKES: 8 SERVINGS

- ½ lb. bacon strips, chopped
- 5 cups fresh or frozen super sweet corn
- 1 medium sweet red pepper, finely chopped
- 1 medium sweet yellow pepper, finely chopped
- 1 pkg. (8 oz.) reduced-fat cream cheese
- ½ cup half-and-half cream
- 1 can (4 oz.) chopped green chilies, optional
- 2 tsp. sugar
- 1 tsp. pepper
- ¼ tsp. salt

1. In a 6-qt. stockpot, cook bacon over medium heat until crisp, stirring occasionally. Remove with a slotted spoon; drain on paper towels. Discard drippings, reserving 1 Tbsp. in pan.
2. Add corn, red pepper and yellow pepper to drippings; cook and stir over medium-high heat 5-6 minutes or until tender. Stir in remaining ingredients until blended; bring to a boil. Reduce heat; simmer, covered, 8-10 minutes or until thickened.

PER SERVING *249 cal., 14 g fat (7 g sat. fat), 39 mg chol., 399 mg sodium, 22 g carb., 2 g fiber, 10 g pro.*

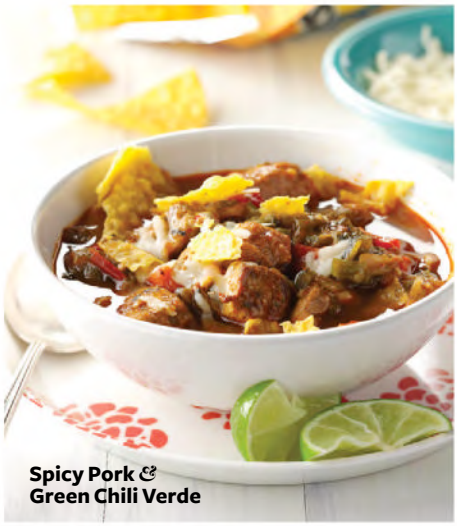
Spicy Pork & Green Chili Verde

My pork chili is brimming with poblano and sweet red peppers for a nice kick. Serve it with sour cream, Monterey Jack and tortilla chips.

PREP: 40 MIN. + STANDING
COOK: 25 MIN. • **MAKES:** 6 SERVINGS

- 6 poblano peppers
- 2 Tbsp. butter
- 1½ lbs. pork tenderloin, cut into 1-in. pieces
- 2 medium sweet red or yellow peppers, coarsely chopped
- 1 large sweet onion, coarsely chopped
- 1 jalapeno pepper, seeded and finely chopped
- 2 Tbsp. chili powder
- 2 garlic cloves, minced
- 1 tsp. salt
- ¼ tsp. ground nutmeg
- 2 cups chicken broth
- Optional toppings: lime wedges, shredded Monterey Jack cheese and crumbled tortilla chips

1. Place the poblano peppers on a foil-lined baking sheet. Broil 4 in. from heat until skins blister, about 5 minutes. With tongs, rotate peppers a quarter turn. Broil and rotate until all sides are blistered and blackened.



Spicy Pork & Green Chili Verde

Immediately place peppers in a large bowl; let stand, covered, 10 minutes.
2. Peel off and discard charred skin. Remove and discard stems and seeds. Finely chop peppers.
3. In a 6-qt. stockpot, heat butter over medium heat. Brown pork in batches. Remove with a slotted spoon; set aside.
4. In same pan, add red peppers, onion and jalapeno; cook, covered, over medium heat 8-10 minutes or until tender, stirring occasionally. Stir in chili powder, garlic, salt and nutmeg. Add broth, roasted peppers and pork; bring to a boil. Reduce heat; simmer, uncovered, 10-15 minutes or until pork is tender. Serve with toppings as desired.

PER SERVING *235 cal., 9 g fat (4 g sat. fat), 75 mg chol., 913 mg sodium, 14 g carb., 4 g fiber, 25 g pro.*



Eddie's Favorite Fiesta Corn



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HOLIDAY Apps, Sides & Desserts

Whether hosting your own happy get-together or bringing a potluck dish that's sure to dazzle, *Holiday Apps, Sides & Desserts* is your secret to success. It features **150+ recipes for good food and easy cheer, plus plenty of make-ahead options,** so you can spend more time mingling. Take a look.

Over-the-Top Chocolate Cake
page 56



Over-the-Top Chocolate Cake

Coming up with this cake was a real family affair. The cake recipe is from my sister-in-law. I created the dulce de leche frosting, and my husband thought of studding the cake with homemade English toffee.

—VANESSA JOHNSON HEYBURN, ID

PREP: 1½ HOURS
BAKE: 20 MIN. + COOLING
MAKES: 16 SERVINGS

- **1 tsp. plus ¾ cup butter, divided**
- **1 cup sugar**
- **2 Tbsp. water**
- **Dash salt**
- **½ cup coarsely chopped pecans**
- **1 tsp. vanilla extract**

CAKE

- **2 cups sugar**
- **1 cup water**
- **1 cup 2% milk**
- **½ cup canola oil**
- **2 large eggs**
- **2 tsp. vanilla extract**
- **1¾ cups all-purpose flour**
- **¾ cup baking cocoa**
- **1½ tsp. baking powder**
- **1½ tsp. baking soda**
- **1 tsp. salt**

FROSTING

- **2 cups heavy whipping cream**
- **1 pkg. (8 oz.) cream cheese, softened**
- **½ cup mascarpone cheese**
- **9 oz. white baking chocolate, melted**
- **1 cup confectioners' sugar**
- **1 tsp. vanilla extract**
- **1 cup dulce de leche, divided**

1. Line a 13x9-in. baking pan with foil and grease the foil with 1 tsp. butter; set aside.

2. In a large heavy saucepan, combine the sugar, water, salt and remaining butter. Cook and stir over medium heat until a candy thermometer reads 300° (hard-crack stage). Remove from the heat; stir in pecans and vanilla. Immediately pour into prepared pan. Let stand until set, about 1 hour. Break into small pieces.

3. In a large bowl, beat the sugar, water, milk, oil, eggs and vanilla until well blended. Combine the flour, cocoa, baking powder, baking soda and salt; gradually beat into sugar mixture until blended. Transfer to three greased and floured 9-in. round baking pans.

4. Bake at 350° for 18-22 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

5. In a large bowl, beat whipping cream until stiff peaks form. In a another bowl, beat cheeses until smooth; add the white chocolate, confectioners' sugar and vanilla. Fold in whipped cream and ½ cup dulce de leche.

6. Place bottom cake layer on a serving plate; spread with 2 cups frosting and sprinkle with ¼ cup homemade toffee. Repeat layers once. Top with remaining cake layer. Spread remaining frosting over top and sides of cake.

7. Drop remaining dulce de leche by teaspoonfuls over top of cake; cut through frosting with a knife to swirl. Press remaining homemade toffee into top and sides of cake. Refrigerate leftovers.

NOTES *We recommend that you test your candy thermometer before each use by bringing water to a boil; the thermometer should read 212°. Adjust your recipe temperature up or down based on your test. This recipe was tested with Nestle dulce de leche. Look for it in the international foods section.*

Vanilla Citrus Cider

My mom used to make cider for the holidays, so I based my citrus-vanilla variation on her recipe. I think it hits the spot! The longer the cider simmers, the stronger the flavors will be.

—KRISTIN WEGLARZ BREMERTON, WA

PREP: 10 MIN. • **COOK:** 60 MIN.
MAKES: 10 SERVINGS (¾ CUP EACH)

- **8 cups apple cider or juice**
- **¼ cup packed brown sugar**
- **¼ cup thawed orange juice concentrate**
- **⅛ tsp. salt**
- **3 cinnamon sticks (3 in.)**
- **1 tsp. whole cloves**
- **¼ tsp. vanilla extract**
- **Orange slices, optional**

1. In a large saucepan, combine apple cider, brown sugar, orange juice concentrate and salt. Place cinnamon sticks and cloves on a double thickness of cheesecloth. Gather corners of cloth to enclose seasonings; tie securely with a string. Add to pan.

2. Bring to a boil. Reduce heat; simmer, covered, 1 hour to allow flavors to blend. Discard spice bag. Stir in vanilla. If desired, serve with orange slices.



Vanilla Citrus Cider

Pecan Pie Thumbprints

The buttery dough and nutty filling take time to make, but the result is so worth it. After you try one of these cookies, I think you will agree.

—PEGGY KEY GRANT, AL

PREP: 30 MIN. + CHILLING
BAKE: 10 MIN./BATCH + COOLING
MAKES: 4½ DOZEN

- **1 cup butter, softened**
- **½ cup sugar**
- **2 large eggs, separated**
- **½ cup dark corn syrup**
- **2½ cups all-purpose flour**

FILLING

- **¼ cup plus 2 Tbsp. confectioners' sugar**
- **3 Tbsp. butter**
- **2 Tbsp. dark corn syrup**
- **¼ cup plus 2 Tbsp. finely chopped pecans**

1. In a large bowl, cream butter and sugar until light and fluffy. Beat in egg yolks and corn syrup. Gradually beat in the flour. Refrigerate dough, covered, for 30 minutes or until firm enough to roll.

2. For filling, in a small saucepan, combine confectioners' sugar, butter and corn syrup. Bring to a boil over medium heat, stirring occasionally. Remove from heat; stir in pecans. Remove from the pan; refrigerate for 30 minutes or until cold.

3. Preheat oven to 375°. Shape dough into 1-in. balls; place 2 in. apart on parchment paper-lined baking sheets. In a small bowl, whisk egg whites; brush over tops.

4. Bake 5 minutes. Remove from oven. Gently press an indentation in center of each cookie with the end of a wooden spoon handle. Fill each with a scant ½ tsp. pecan mixture. Bake 4-5 minutes longer or until edges are light brown.

5. Cool on pans 5 minutes. Remove to wire racks to cool.

Did you know?

Across the pond in England, cookies are called biscuits.



Mexican Fiesta Platter

Mexican Fiesta Platter

This recipe proves you don't need to fuss when making an appetizer for a crowd. Thanks to the generous layers of beef, rice, corn chips and cheese, it's a nacho lover's dream!

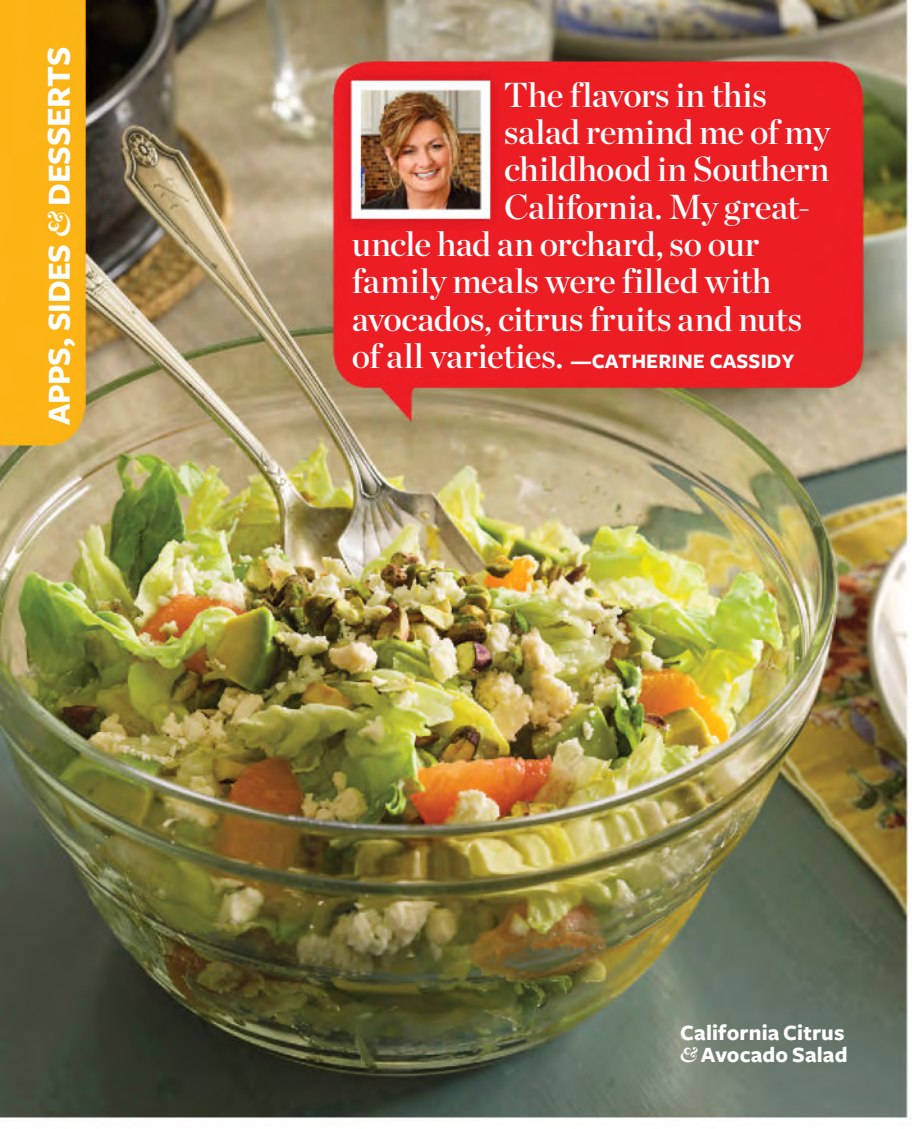
—ANN NACE PERKASIE, PA

PREP: 15 MIN. • **COOK:** 35 MIN.
MAKES: 20 SERVINGS

- **2½ lbs. ground beef**
- **2 cans (16 oz. each) kidney beans, rinsed and drained**
- **2 cans (15 oz. each) tomato sauce**
- **1 envelope chili seasoning**
- **1 pkg. (10½ oz.) corn chips**
- **3 cups hot cooked rice**
- **2 large onions, chopped**
- **2 cups (8 oz.) shredded Monterey Jack cheese**
- **1 medium head iceberg lettuce, shredded**
- **4 medium tomatoes, chopped**
- **1½ cups chopped ripe olives**
- **Hot pepper sauce, optional**

1. In a Dutch oven, cook beef over medium heat until no longer pink; drain. Add the kidney beans, tomato sauce and chili seasoning; simmer for 30 minutes, stirring occasionally.

2. On two serving platters with sides, layer the corn chips, rice, onions, meat mixture, cheese, lettuce, tomato and olives. Sprinkle with hot sauce if desired.

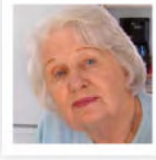


The flavors in this salad remind me of my childhood in Southern California. My great-uncle had an orchard, so our family meals were filled with avocados, citrus fruits and nuts of all varieties. —CATHERINE CASSIDY

California Citrus & Avocado Salad

FREEZE IT

Frozen Grasshopper Pie



When I first began to make cream pie, this seemed like the right recipe for a house of chocolate lovers. I guessed right. This is more of a New Year's Eve pie, but I've also made it for Christmas dessert. However, you should serve it after the kids have gone to bed!

—LORRAINE CALAND SHUNIAH, ON

PREP: 20 MIN. + CHILLING
COOK: 15 MIN. + FREEZING
MAKES: 8 SERVINGS

- **1¼ cups chocolate wafer crumbs (about 22 wafers)**
- **¼ cup sugar**
- **¼ cup butter, melted**

FILLING

- **1 pkg. (10 oz.) miniature marshmallows**
- **⅓ cup 2% milk**
- **¼ cup creme de menthe**
- **2 Tbsp. creme de cacao**
- **¼ tsp. peppermint extract, optional**
- **2 cups heavy whipping cream**
- **Maraschino cherries and additional whipped cream, optional**

1. In a small bowl, mix wafer crumbs and sugar; stir in butter. Press onto bottom and up sides of a greased 9-in. pie plate. Refrigerate 30 minutes.
2. Meanwhile, in a large saucepan, combine the marshmallows and milk; cook and stir over medium-low heat for 12-14 minutes or until smooth. Remove from heat. Cool to room temperature, stirring occasionally. Stir in liqueurs and, if desired, extract.
3. In a large bowl, beat cream until soft peaks form; fold in the marshmallow mixture. Transfer to crust. Freeze 6 hours or until firm. If desired, top with cherries and additional whipped cream just before serving.

FAST FIX

California Citrus & Avocado Salad

—CATHERINE CASSIDY
MILWAUKEE, WI

START TO FINISH: 25 MIN.
MAKES: 12 SERVINGS (1 CUP EACH)

- **10 cups torn Bibb or Boston lettuce**
- **1½ cups orange sections (about 2 medium oranges)**
- **1 cup ruby red grapefruit sections (about 1 medium grapefruit)**
- **2 medium ripe avocados, peeled and cubed**
- **3 Tbsp. ruby red grapefruit juice**
- **3 Tbsp. extra virgin olive oil**
- **2 tsp. honey**
- **½ tsp. salt**
- **¾ cup crumbled queso fresco or feta cheese**
- **¼ cup pistachios, chopped**

Place lettuce, oranges, grapefruit and avocados in a large bowl. In a small bowl, whisk grapefruit juice, oil, honey and salt until blended. Drizzle over salad and toss gently to coat. Sprinkle with cheese and pistachios. Serve immediately.



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Ravioli Casserole

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Ravioli Casserole

The whole family will love the fun, cheesy flavor of this main dish that tastes like lasagna without all the fuss. Time-saving ingredients, including prepared spaghetti sauce and frozen ravioli, hurry the preparation along.

—MARY ANN ROTHERT AUSTIN, TX

START TO FINISH: 40 MIN.
MAKES: 6-8 SERVINGS

- **3½ cups spaghetti sauce**
- **1 package (25 oz.) frozen cheese ravioli, cooked and drained**
- **2 cups (16 oz.) 4% cottage cheese**
- **4 cups (16 oz.) shredded mozzarella cheese**
- **¼ cup grated Parmesan cheese**

1. Spread 1 cup of spaghetti sauce in an ungreased 13x9-in. baking dish. Layer with half of the ravioli, 1¼ cups of sauce, 1 cup cottage cheese and 2 cups mozzarella cheese. Repeat layers. Sprinkle with Parmesan cheese.
2. Bake, uncovered, at 350° for 30-40 minutes or until bubbly. Let stand for 5-10 minutes before serving.


Herbed Potato Dumplings

Herbed Potato Dumplings

I like to think of myself as a "recipe tinkerer." It's fun to take a recipe, add ingredients (like shredded potato to a traditional dumpling) and make the final result my very own.

—SHAWN ASIALA BOCA RATON, FL

PREP: 20 MIN. • **COOK:** 30 MIN.
MAKES: 6 SERVINGS

- **1 large egg, lightly beaten**
- **¾ cup seasoned dry bread crumbs**
- **1 Tbsp. all-purpose flour**
- **1 Tbsp. minced fresh parsley**
- **1 Tbsp. minced chives**
- **1½ tsp. minced fresh thyme or ½ tsp. dried thyme**
- **½ tsp. salt**
- **½ tsp. pepper**
- **2½ cups finely shredded uncooked potatoes**
- **Additional all-purpose flour**

1. In a large bowl, mix the first eight ingredients. Stir in potatoes. Shape into 1½-in. balls; dust with flour.

2. Drop dumplings on top of simmering soup or stew of your choice. Reduce heat to low; cover and cook 30 minutes or until dumplings are cooked through. Serve immediately.

Zucchini Stuffing

I've been serving this dish for years and always receive compliments on it. If you don't have day-old bread in your pantry, simply slice fresh bread and bake it at 300° for 10 minutes.

—MARY ANN DELL PHOENIXVILLE, PA

PREP: 25 MIN. • **BAKE:** 40 MIN.
MAKES: 12 SERVINGS

- **1 small onion, chopped**
- **1 celery rib, chopped**
- **3 Tbsp. butter**
- **1 cup all-purpose flour**
- **2 Tbsp. sugar**
- **1 tsp. baking powder**
- **1 tsp. salt**
- **1 tsp. ground cinnamon**
- **1 tsp. poultry seasoning**
- **½ cup canned pumpkin**
- **2 large eggs**
- **⅓ cup 2% milk**
- **¼ cup butter, melted**
- **4 cups day-old cubed bread**
- **3 medium zucchini, chopped**
- **½ cup shredded cheddar cheese**

1. In a small skillet, saute onion and celery in butter until tender; set aside.

2. In a large bowl, combine the flour, sugar, baking powder, salt, cinnamon and poultry seasoning. In a small bowl, whisk the pumpkin, eggs, milk and butter; stir into dry ingredients just until moistened. Fold in the bread cubes, zucchini, cheese and onion mixture.

3. Transfer to a greased 13x9-in. baking dish. Cover and bake at 325° for 30 minutes. Uncover; bake 10-15 minutes longer or until lightly browned.


Zucchini Stuffing



Yummy Chicken & Dumpling Soup

Like a security blanket for the soul, this chicken and dumpling soup is a true classic. My husband is not very fond of leftovers, but he says he could eat this every day of the week.

—MORGAN BYERS BERKLEY, MI

PREP: 25 MIN. • **COOK:** 40 MIN.
MAKES: 4 SERVINGS

- ¾ lb. boneless skinless chicken breasts, cut into 1-in. cubes
- ¼ tsp. salt
- ⅛ tsp. pepper
- 2 tsp. olive oil
- ¼ cup all-purpose flour
- 4 cups reduced-sodium chicken broth, divided
- 1 cup water
- 2 cups frozen french-cut green beans
- 1½ cups sliced onions
- 1 cup shredded carrots
- ¼ tsp. dried marjoram
- ⅔ cup reduced-fat biscuit/baking mix
- ⅓ cup cornmeal
- ¼ cup shredded reduced-fat cheddar cheese
- ⅓ cup fat-free milk

1. Sprinkle chicken with salt and pepper. In a large nonstick skillet, heat oil over medium-high heat. Add chicken; cook and stir until no longer pink. Remove from heat.

2. In a large saucepan, whisk flour and ½ cup broth until smooth. Stir in water and remaining broth. Add beans, onions, carrots and marjoram. Bring to a boil. Reduce heat; simmer, uncovered, 10 minutes. Add chicken; return to a simmer.

3. Meanwhile, in a small bowl, mix biscuit mix, cornmeal and cheese. Stir in milk just until moistened. Drop the batter in 12 portions on top of the simmering soup. Reduce heat to low; cover and cook for 15 minutes or until a toothpick inserted in center of one dumpling comes out clean.

PER SERVING *353 cal., 8 g fat (2 g sat. fat), 52 mg chol., 1,111 mg sodium, 44 g carb., 5 g fiber, 28 g pro.*
Diabetic Exchanges: *3 lean meat, 2 starch, 2 vegetable, 1 fat.*

Spicy Touchdown Chili

For me, football, cool weather and chili just seem to go together. Whether I'm cheering on the local team on a Friday night or enjoying a Saturday afternoon of Oklahoma Sooner football with some friends, I enjoy serving this chili on game day.

—CHRIS NEAL QUAPAW, OK

PREP: 30 MIN. • **COOK:** 4 HOURS
MAKES: 12 SERVINGS (3 QT.)

- **1 lb. ground beef**
- **1 lb. bulk pork sausage**
- **2 cans (16 oz. each) kidney beans, rinsed and drained**
- **2 cans (15 oz. each) pinto beans, rinsed and drained**
- **2 cans (10 oz. each) diced tomatoes with mild green chilies, undrained**
- **1 can (14½ oz.) diced tomatoes with onions, undrained**
- **1 can (12 oz.) beer**
- **6 bacon strips, cooked and crumbled**
- **1 small onion, chopped**
- **¼ cup chili powder**
- **¼ cup chopped pickled jalapeno slices**
- **2 tsp. ground cumin**
- **2 garlic cloves, minced**
- **1 tsp. dried basil**
- **¾ tsp. cayenne pepper**

1. In a large skillet, cook beef over medium heat 6-8 minutes or until no longer pink, breaking it into crumbles; drain. Transfer to a 6-qt. slow cooker. Repeat with sausage.
2. Stir in remaining ingredients. Cook, covered, on low 4-5 hours.
PER SERVING *346 cal., 14 g fat (5 g sat. fat), 41 mg chol., 824 mg sodium, 33 g carb., 9 g fiber, 20 g pro.*

Hearty Butternut Squash Soup

The comforting combination of squash, meat, beans and veggies makes this my go-to soup in fall. It's full of freshness.

—JAYE BEELER GRAND RAPIDS, MI

PREP: 20 MIN. • **COOK:** 40 MIN.
MAKES: 12 SERVINGS (4½ QT.)

- **1 lb. bulk Italian sausage**
- **1 medium onion, chopped**
- **1 medium sweet red pepper, chopped**
- **4 garlic cloves, minced**
- **1 large butternut squash (about 5 lbs.), peeled, seeded and cut into 1-in. pieces**
- **1 pkg. (16 oz.) frozen corn, divided**
- **4 cups water**
- **1 Tbsp. chicken base**
- **2 cans (15½ oz. each) great northern beans, rinsed and drained**
- **2 cans (14½ oz. each) fire-roasted diced tomatoes, undrained**
- **1 tsp. salt**
- **¼ tsp. pepper**
- **Heavy whipping cream and minced fresh parsley, optional**

1. In a stockpot, cook sausage, onion and red pepper over medium heat 9-11 minutes or until sausage is no longer pink and onion is tender, breaking up sausage into crumbles. Add garlic; cook 1 minute longer. Remove with a slotted spoon; discard drippings.
2. Add squash, 1½ cups corn, water and chicken base to same pan; bring to a boil. Reduce the heat; simmer mixture, covered, for 15-20 minutes or until squash is tender.
3. Remove the soup from the heat; cool slightly. Process in batches in a blender until smooth. Return to pot. Add beans, tomatoes, salt, pepper, sausage mixture and remaining corn; heat through. If desired, drizzle servings with cream and sprinkle with parsley.
FREEZE OPTION *Freeze cooled soup in freezer containers. To use, partially thaw soup in refrigerator overnight. Heat through in a saucepan, stirring occasionally and adding a little water if necessary.*
PER SERVING *327 cal., 13 g fat (4 g sat. fat), 29 mg chol., 937 mg sodium, 44 g carb., 11 g fiber, 13 g pro.*

Soft Beer Pretzels

What goes together better than beer and pretzels? Not much that I can think of. That's why I put them together into one delicious recipe. I'm always looking for new ways to combine fun flavors, and this pretzel certainly delivers.

—ALYSSA WILHITE WHITEHOUSE, TX

PREP: 1 HOUR + RISING • **BAKE:** 10 MIN.
MAKES: 8 PRETZELS

- **1 bottle (12 oz.) amber beer or nonalcoholic beer**
- **1 pkg. (¼ oz.) active dry yeast**
- **2 Tbsp. unsalted butter, melted**
- **2 Tbsp. sugar**
- **1½ tsp. salt**
- **4 to 4½ cups all-purpose flour**
- **10 cups water**
- **⅔ cup baking soda**

TOPPING

- **1 large egg yolk**
- **1 Tbsp. water**
- **Coarse salt**

1. In a small saucepan, heat beer to 110°-115°; remove from heat. Stir in yeast until dissolved. In a large bowl, combine butter, sugar, salt, yeast mixture and 3 cups flour; beat on medium speed until smooth. Stir in enough remaining flour to form a soft dough (dough will be sticky).
2. Turn the dough onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease the top. Cover with plastic wrap and let rise in a warm place until doubled, about 1 hour.
3. Preheat oven to 425°. Punch dough down. Turn onto a lightly floured surface; divide and shape into eight balls. Roll each into a 24-in. rope. Curve ends of each rope to form a circle; twist ends once and lay over opposite side of circle, pinching ends to seal.
4. In a Dutch oven, bring water and baking soda to a boil. Drop pretzels, two at a time, into boiling water. Cook 30 seconds. Remove with a slotted spoon; drain well on paper towels.
5. Place pretzels 2 in. apart on greased baking sheets. In a small bowl, whisk egg yolk and water; brush over pretzels. Sprinkle with coarse salt. Bake 10-12 minutes or until golden brown. Remove from pans to a wire rack to cool.
FREEZE OPTION *Freeze cooled pretzels in resealable plastic freezer bags. To use, thaw at room temperature or, if desired, microwave each pretzel on high 20-30 seconds or until heated through.*
PER SERVING *288 cal., 4 g fat (2 g sat. fat), 16 mg chol., 604 mg sodium, 53 g carb., 2 g fiber, 7 g pro.*

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I am excited to try these recipes and others on my own. The cheesecake really intrigues me! — ***Nancy B.***



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